



MALVASIA

DOC FRIULI ISONZO 2024

FIRST YEAR OF PRODUCTION
1975

GRAPE VARIETY
Malvasia

SOIL
The pebbly, alluvial soils originate in deposits of the Quaternary period, subsequently modulated over time by flooding of the river Isonzo in the ancient Pleistocene and later Oligocene periods.

TRAINING SYSTEM
Guyot

HARVESTING
Machine harvested in the first ten days of September.

WINEMAKING
Cold skin contact with the must for 12 hours, followed by inoculation with selected yeasts and fermentation at 16°C in stainless steel vats.

EVOLUTION
On the fine lees in stainless steel for five months, with periodical bâtonnage.

ALCOHOL
14 % abv.

TOTAL ACIDITY
4,5 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
Pale straw with old gold reflections. On the nose it opens with elderflower, followed by spicy notes of black pepper. Firmly structured, with an appealing tangy intensity.

FOOD PAIRING
Enjoy as an aperitif, but above all with fish dishes; pasta, soup and risotto, grilled fish and shellfish with the local "busara" tomato sauce.

Serve at 8°C - 10°C

RECOMMENDED GLASS

