



## MALVASIA



|  |  |
|--|--|
| <b>DESIGNATION</b>                     | <b>D.O.C. COLLIO</b>   |
| <b>GRAPES</b>                          | <b>100% MALVASIA ISTRIANA</b>  |
| <b>ALCOHOL %</b>                       | 13 % vol.  |
| <b>SOIL ASPECT</b>                     | <i>Vineyard arranged in a "girapoggio" fashion, in a East-West direction; the soil is made up by a sedimentary complex of loam and sandstone of Eocene origin</i>  |
| <b>VINEYARD AGE AND GROWING SYSTEM</b> | <i>The vineyard is about 10 year old, the farming system is 'cappuccina'</i>   |
| <b>YIELD</b>                           | 7.000 kg/ hectare  |
| <b>HARVEST</b>                         | Manual   |
| <b>WINE MAKING</b>                     | <i>After crushing and de-stemming, the grapes are left to macerate in the most for 12 hours at a temperature of 8°, afterwards they are subjected to a soft and long pressing. Later the must undergoes cold static decantation and, after separation, it is left to ferment for two weeks with the aid of selected yeasts at a controlled temperature of 18°C. Then the wine ages on fine lees in stainless steel tanks for about eight months during which periodical stirring operations take place. Towards the end of spring, after being filtered, the wine is bottled and one month later is introduced onto the market</i> |
| <b>NOTES ON FLAVOUR AND BOUQUET</b>    | <i>Of an intensely brilliant golden yellow colour, it expresses a intense and spicy bouquet, with hints of cloves, white pepper, thyme and ripe fruits; in the mouth it is balanced, full-bodied and long-lasting</i>  |
| <b>SERVING SUGGESTIONS</b>             | <i>It goes well with crustaceans, molluscs, fish soups, vegetable-based first courses and baked fish</i>   |