



MALVASIA

D. O.C. FRIULI COLLI ORIENTALI

Malvasia is an indigenous grape variety that loves our terroir. Its prolonged maturation on the vine allows the aromas and typical aromaticity to be concentrated, making it an intriguing and lively wine. Straw yellow in colour with golden highlights, its flavour is dry and characterised by pleasant mineral, citrus and herbal notes. Environment friendly techniques used.



GRAPE VARIETY: 100% Malvasia Istriana, native grape

SOIL: marl soil called "Ponka"

HARVEST: manual harvesting in crates



VINIFICATION: short maceration and soft pressing

REFINING: part in stainless-steel tanks and part in tonneaux

ALCOHOL: depending on the vintage, it may vary from 12,5% to 13,5%



SERVING T°/F°: 10°-12°C (50°-54°F)



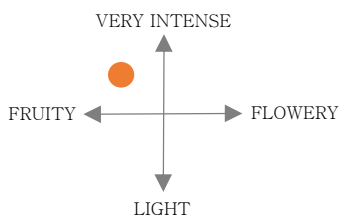
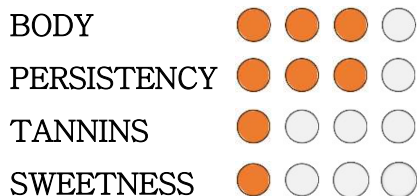
AROMA: Lively bouquet of fruity and citrus notes, accompanied by a touch of minerality and herbs



TASTE: Fresh, delicate, persistently aromatic



PAIRINGS: European food: fish dishes, white meats, cheeses semi-aged cheese
International food: vegetable wok, steamed dumplings



AWARDS

MALVASIA 2023

➤ VINIBUONI D'ITALIA: 3 Stars ★★ ★

