



## MALVASIA D.O.C.

Wine grape variety: 100% malvasia

Terrain: pebbly, average mix

Age of vines: 6/70 years

Cultivation and technique: monolateral guyot

Yield per hectare: 70-80 quintal

Harvest: only hand-picked in the middle of September

Vinification: cold maceration for 10 hours, gentle pressing, insertion of selected yeasting agents and fermentation at controlled temperatures

Maturing: in stainless steel casks for 8 months

Refining: in bottle

Characteristics: brilliant straw yellow color, complex notes of sage, anise and pear. Clear correspondence between nose and taste, good texture with freshness and long persistency.



Vini D.O.C. da agricoltura Biologica



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