



## MALVASIA

### SWEET AROMATIC SPARKLING WINE

#### WINE CHARACTERISTICS

Sweet aromatic sparkling wine made from the exclusive selection of Malvasia Istriana grapes.

Crystal clear, has a pale yellow colour and an elegant perlage. At the nose is wide, and gives strong scents of jasmine and elder, peach, melon and mango.

The taste is rich, with soft notes of canned fruit and exotic fruit.

Fresh and balanced, it has a pleasant persistence on the sweet notes.

#### RECOMMENDED WITH

Desserts as leavened cakes, tarts and cream pies.

#### SERVING TEMPERATURE

6-8 °C; 42.8-46.4 °F

#### AWARDS

Vinibuoni d'Italia, 4 Stars  
Vini d'Italia del Gambero Rosso,  
1 Glass  
Vinistra 2016, Silver Medal  
James Suckling, 87 pt.  
Bibenda, 3 Bunches  
I Vini di Veronelli, 86 pt.

SOIL	Gravelly of alluvial foothill origin, typical of the land named "Grave del Friuli".
GRAPES	Pure Malvasia Istriana.
GROWING SYSTEM	Guyot double.
HARVEST	First fortnight of September.
VINIFICATION	White vinification. First fermentation occurs in steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks (Martinotti-Charvat method) for at least 60 days.
FINING	In bottle.