

Malvasia

DOC FRIULI

With an intense and bright yellow color. The scent presents a variegated range of floral and exotic notes. The taste is soft, enveloping and with a long finish.



Grapes	100% Malvasia Istriana
Alcoholic degree	13,00 - 13,50 % (depending on the vintage)
Soil type	Clayey
Vines Training system	Sylvoz
Harvest time	Second decade of September
Winemaking	The grapes are gently pressed and the grape must obtained is statically cold decanted to obtain an initial cleaning. Fermentation in stainless steel tanks with selected yeasts at a controlled temperature.
Maturation	8 months in stainless steel tanks on its own yeasts.
Refinement	6 months in bottle.
Bottle	750 ml
Cap	Cork
Pairings	First courses comprised of fish and crustaceans, second courses of molluscs and grilled fish.
Serving temperature	10-12°C

