

Malvasia Spumante Dolce



TECHNICAL SHEET

Category

Vino Spumante di Qualità del tipo
Aromatico Malvasia Dolce

Grape variety

Malvasia di Candia aromatica 100%

Alcoholic strenght

6% vol

Residual sugar

120 g/l

Serving temperature

4-6 °C

Kind of bottle

Lia 0,75 l

Vineyards

Exclusively from hillside winegrowing.
Altitudes ranging from 220 to 350 meters
a.s.l. with medium-textured soils having a
deep calcareous vein

Winemaking

After a soft pressing and cold skin contact
for 18 hours, Malvasia ferments in pressure
tank with cultured yeasts at a temperature
of 12-14 °C until achieving the targeted
excess pressure, keeping the typical fra-
grances of this grape variety unchanged

SENSORY ANALYSIS

Colour

Straw-yellow colour with golden highlights

Fragrance

Very aromatic nose, with fresh fruit and
honey fragrance with final notes of orange
blossoms and sage

Taste

Very fresh, delicate and naturally sweet taste

Gastronomic suggestions

Ideal for special occasions, it perfectly
matches sweet things and desserts

