



MALVASIA

VENDEMMIA TARDIVA

Grapes: Malvasia Puntinata.

Training system: Cordon spurred.

Vineyard density: 3,500 per hectare.

Yield: 90 q/l per hectare.

Harvest period: Begin of November.

Vinification: The grapes harvested late are subjected to soft pressing. After the alcoholic fermentation at controlled temperature the wine is aged in wood for the natural oxidation.

Maturation: Oak barrique for 24 months.

Alcohol: 14,5% vol.

Serving temperature: 12 °C

Tasting profile: Golden yellow colour. Aromatic and floral fragrance, sweet taste with typical hint of wood's toasting.

Pairing suggestions: Foie gras, spicy and blue-veined cheeses and any kind of dessert.