



Malvasia

Grape Variety: 100% Malvasia

Appellation: Trevenezie

Designation: IGT

Soil Type: Marl and sandstone of Eocene origin

Harvest Period: Mid-September

Harvest Method: Manual

Vinification:

The grapes are delicately destemmed and left to cold macerate for approximately 12 hours. This is followed by soft pressing and fermentation at a controlled temperature in stainless steel tanks.

Aging:

Maturation and aging continue in stainless steel, leaving the wine on its fine lees for approximately 4 months, depending on the vintage.

The bottled wine is aged in air-conditioned rooms for at least one month.

Sensory Notes:

Color: Intense straw yellow with greenish highlights.

Aroma: The nose is intense, with notes reminiscent of ripe apple, exotic fruit, peaches in syrup, and spicy hints of nutmeg and coriander.

Taste: A well-structured wine, with yellow peach and ripe apricot notes on the palate. It is fresh, mineral, and has excellent aromatic persistence.

Pairings: Ideal with appetizers and first courses based on fish and shellfish, or seasonal vegetables.

Serving temperature: 12°C