

MALVASIA I CALANCHI

2018



mOnTe
delle vigne



AGRONOMIC CHARACTERISTICS

Grape varieties: 100 % Malvasia di Candia Aromatica
Exposure: North - East
Altitude: 260 mts
Soil type: Calcareous clay soils
Plants density: 2700 plants/Ha
Training system: Guyot
Yield per hectare: 80 ql.
Harvest time: September
Average age of vines: 55 years



ENOLOGICAL CHARACTERISTICS

Classification: Colli di Parma D.O.C.
Bottles produced: 6.500
Harvesting: Hand-picked with selection of grapes
Fermentation temperature: 18° C
Fermentation period: About 20 days
Second fermentation: Charmat method
Alcohol content: 12 % Vol.



ORGANOLEPTIC CHARACTERISTICS



Colour: Veiled straw yellow. The wine is not filtered.



Palate: Fresh, sapid and dry with a characteristic aroma and citrus notes. It is completely dry.



Nose: Intense and complex bouquet, which accentuates floral and fruity character with notes of almond, apricot, peach, and white flowers.



Serving temperature: 12° C.



Food pairing: It can be paired with risotto, Parma prosciutto, Culatello, and also with fish and cheeses.