

MALVASIA DOLCE

AGRONOMIC CHARACTERISTICS

Grape varieties: 100 % Malvasia di Candia aromatica

Exposure: East

Altitude: 230/300 mts

Soil type: Calcareous clay soils Plants density: 6000 plants/Ha

Training system: Guyot Yield per hectare: 90 ql. Harvest time: September

Average age of vines: 20 years

ENOLOGICAL CHARACTERISTICS

Classification: I.G.T. Emilia Bottles produced: 10.000

Harvesting: Hand-picked with selection of

grapes

Second fermentation: Charmat method

Alcohol content: 5.5 % Vol.

ORGANOLEPTIC CHARACTERISTICS



Colour: Straw yellow.



Palate: Well-balanced with a long, elegant and very pleasant finish.



Nose: Wide and intense which articulates between floral and fruity notes with hints of peach on floral background.



Serving temperature:

6-8° C



Food pairing: Dry pastries, cakes with almonds or traditional cakes such as Panettone, Pandoro, and Colomba.