



## Product Information

Wine style : Sparkling

Varietal : Malvasia

Style : Dry

## Description

Tasting notes:

A semi-sparkling and slightly aromatic white wine with a floral and fruity aroma with hints of apricot and peach. It has a fresh, dry flavour and a good level of acidity.

The wine is a deep lemon color with a slight green hue. It exhibits consistent stream of small beads. It has an aromatic and fragrant nose with floral and honey overtones, slightly reminiscent of linalool. Fresh and smooth on the palate, it has a balanced acidity while the bubbles accentuate the fruity character of the wine. While dry, it is still soft, round and balanced giving a harmonious wine that is easy to enjoy. JKW07/07

Optimum conservation: to be drunk young

Food pairings: excellent as an aperitif, with risottos, tortellini (filled pasta) and fish-based dishes.

Serving temperature: cool 6-8

Please click [here](#) for recommended wines of a similar-style.

## Terroir/Vinification

Vineyard: Vines with a Guyot training system, with spurred cordon pruning, on loose mixed soils in the Emilia area. Vinification: The grapes, harvested in the last week of September, are vinified in white and undergo cryomaceration with skins at a low temperature of 0-2 °C for about 24-36 hours. Second fermentation takes place in tanks, using the Charmat method at a temperature of 12-14 °C for about 7-10 days. Alc%: 11% Acidity 5g/l pH 3.25 Residual sugars 10 g/l Extract 20 g/l Medium pressure 2.50 atm.

## Accolades