



azienda agricole
in Friuli Venezia Giulia
dal 1963

COLLIO D.O.C.

Malvasia D.O.C. Collio



GRAPE VARIETIES: Malvasia Istriana single variety.

SOIL: known as "ponca", it consists of friable marlstone with good water retention properties, and is typical of the Collio zones.

TRAINING SYSTEM: Guyot with 4,000 vines per hectare and short pruning which results in low yields and a high concentration of quality.

VINIFICATION: takes place in temperature-controlled stainless steel vats for 20 days at a temperature between +18° and +22°C.

AGING: in stainless steel tanks at a constant temperature of +12°C. The wine undergoes cold stabilization before bottling.

ALCOHOL: 13.5%

RESIDUAL SUGAR: 2.00 g/l

TOTAL ACIDITY: 5.60 g/l as tartaric acid

TASTING NOTES

COLOR: bright straw yellow, with light greenish tinges.

AROMA: varietal bouquet with notes of citrus fruit, yellow apples and hints of cream.

TASTE: in the mouth it is dry, medium bodied, harmonious with a polished varietal aromatic length.

PAIRING: pleasing as an aperitif, it complements seafood appetizers, white-meat dishes and mushroom based dishes.

SERVE: at a temperature between +10° and +12°C. Uncork just before serving.

CONSUMPTION AND AGING POTENTIAL: ideal when consumed young. If stored well, it gains character over time.

BOTTLE SIZE: 0.750 L