

MALVASIA COLLI PIACENTINI DOC FRIZZANTE SECCO

TECHNICAL SHEET

CATEGORY	Malvasia Colli Piacentini Doc Frizzante
GRAPE VARIETY	100% Malvasia di Candia Aromatica
ALCOHOLIC STRENGTH	10,5% vol
RESIDUAL SUGAR	14 g/l
SERVING TEMPERATURE	9-10°C
KIND OF BOTTLE	Special champagne 0.75 L
VINEYARDS	Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soils having a deep calcareous vein
WINEMAKING	Cold skin contact. Fermentation with cultured yeasts at a temperature of 16-18°C. The wine is then placed in a pressure tank where a slow secondary fermentation completes its fragrance with a fine perlage

SENSORY ANALYSIS

COLOUR	Bright straw-yellow colour
FRAGRANCE	Fruity with hints of white peach and apricot
TASTE	Fresh, fruity with a typical aromatic vein and hints of white peach and apricot
GASTRONOMIC SUGGESTIONS	Aperitifs, appetizers and baked fish. Excellent with Piacenza cured meats

