



Malvasia DOC Collio cl 75

In the large Malvasia family, the Istrian family occupies a prestigious position. The origin of this vine is rather strange and uncertain: in the Greek region of the Peloponnese, there was a city called Monembasia, area famous for its wines and land of conquest that was also the domain of the Serenissima. It seems that the Venetians spread this grape first to Crete, then to Italy. Today it is cultivated in the whole hilly area of Friuli, in the plain of the graves and along the coast.

Production area: Friuli Venezia Giulia - Cormons (GO)

Variety: Malvasia 100% DOP Collio

Age of vines: 20 – 30 years

Vineyard : Guyot Sistem

Harvest modality: Manually - end of September

Hectare's yield: 80 q.li/Ha

Characteristic:

Vinification and refinement

The process starts with the soft pressure of grapes, then static clarification of the must. The large part of the must undergoes to along and slow alcoholic fermentation at temperature controlled (< 18°C), using selected yeasts, in stainless steel tanks. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time.

Organoleptic Characteristic:

Colour: Straw yellow

Bouquet: Citrus-like flavor, apple and peppers scent

Taste: Dry, full-body with a typical and elegant varietal persistence

Serving Temperature: 10-12° C

Food Matching: Wine for light italian appetizers; soups; first dishes (pasta and risotto) with a sauce made of vegetables and fish.

Very indicated with fish dishes (especially shellfish) both roasts and sauces.

Expiration Date: 24-36 months.

Recommended Glass: Kurtin Glass

Awards :

4 Stars – Vini Buoni D'italia - IT (2019)

3 Stars – Vini Buoni D'italia - IT (2020)

4 Stars – Vini Buoni D'italia - IT (2022)

