

MALVASIA

Puglia

INDICAZIONE GEOGRAFICA TIPICA

WINEMAKING

Pressing of full grapes. Maceration for about 8 hours on the skins followed by fermentation at controlled temperature.

WINEMAKER'S NOTE

Its fragrance is subtle and delicate, with hints of exotic fruits. Its flavour is dry, tangy and well-balanced, with good acidity and length.

FOOD PAIRINGS

Pairs well with shellfish starters and fish dishes. To be served at 10-12° C.

Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



Geographic Area
Apulia

Grapes/Blend
Malvasia

Harvesting Period
Mid September

Alcohol
11.5%

PH
3.10

Total acidity
5.60 g/l

Residual sugar
7 g/l