

MALVASIA ISTRIANA

Denomination: IGP VENEZIA GIULIA

Vines: 100% Malvasia Istriana

Vain training method: Guyot

Plant density: 3700 plants per hectare

Type of soil: Clay

Average yield per hectare: 80 quintals

Graoe harvest: Second week of September

Vinification Methods: Brief maceration on the skins until the cap forms (“alzata di cappello”), destemming, soft pressing and second brief maceration on the skins (12 hours). Finally, the grapes are pressed slowly using a traditional hydraulic press.

Description: Our “lagoon” Malvasia is a single-variety still white wine typical of the area where it is produced. This particularly elegant and fine wine is characterised by a straw yellow colour, floral notes and exotic hints. With the sapidity typical of the clay soil of the area, it is a dry, aromatic and well-balanced wine. A great pairing for seafood dishes and shellfish.

Ageing: 8 months in steel tanks, 4 months in the bottle

Service temperature: 10 – 12 °C

Capacity: 750 ml