



# COLLIO MALVASIA



**DESCRIPTION:** DOC (Registered Designation of Origin)

White Wine

**PRODUCTION AREA:** COLLIO

Municipality of San Floriano del Collio

**PRODUCTION AREA:** Uclanzi

**EXTENSION:** 0,50 ha

**GRAPE VARIETIES:** 100 % Malvasia Istriana

**SOILS:** Hilly terrain of stratified Eocene marl and sandstone

**YIELD PER HECTARE:** 60 – 65 ql.

**GROWING SYSTEM:** Double Guyot. Very old vines, aged between 60 and 80 years

**HARVEST:** Hand-harvested by the third decade of September

**VINIFICATION:** De-stemming and crushing of grapes and following maceration on the skins for 12 hours at a temperature of 15°C. Soft pressing and cleaning by setting of the obtained must. Alcoholic fermentation for 8-10 days at controlled temperature (16-18°C). After the end of the fermentation, ageing on fine lees 'sur lie' in steel vats with periodical batonnage for at least three months

**ALCOHOL CONTENT:** 13 – 13,5% vol. (depending on the vintage)

**COLOUR:** Straw yellow with a green tinge

**BOUQUET:** Crisp, with the characteristic bouquet reminding apricot, exotic fruits and white pepper

**PALATE:** Dry, tangy, perky, with a nice body

**SERVING SUGGESTIONS:** Excellent pre-dinner drink, it goes well with risotto, soups and fish, including fatty fish

**SERVING TEMPERATURE:** 10 – 12 °C