

NAME: Malvasia DOC Collio

GRAPES: 100% Malvasia Istriana

PRODUCTION ZONE: Cormons (GO)

VINEYARD:

Name: Subida 23, Monte

Vines planted: between 1938 and 1973

Surface: 0,82 Ha

Soil profile: Layers of clay marl alternating with sandstone flysch classified as loamy-clayey, no limestone

Vine training system: Double arch-cane guyot

Exposure: East, South, hilly position

Yield: 2,5 tonnes/ha

VINIFICATION:

Harvest: Manual in small boxes in 1st half of September.

Elaboration: Whole grapes crushing and soft pressing. Cold stabilization just by gravity. Fermentation with selected yeasts in stainless steel tanks and partly in oak barrels. No malolactic fermentation. Assembling after 8 months of ageing, bentonite clarification and gentle filtration at the time of bottling.

WINE:

Local princess. Could be a proud cousin of Friulano. Very elegant nose with spicy aromas and candied fruit with a background of white pepper. Full and powerful in the mouth, with a good balance between freshness and minerality that makes it long and persistent. It is completely dry with approximately 14,5% vol alcol.

TECHNICAL DATA:

Bottle: burgundy authentique 0.75 l

Closure: natural cork, tin capsule

Packaging: box 6 bottles