



COLLIO MALVASIA 2021

Denominazione d'Origine Controllata
MADE EXCLUSIVELY WITH MALVASIA ISTRIANA
GRAPES

DOC area: COLLIO, Pradis hills near Cormòns

Planted in: 1966, 1997

Yield per hectare: 6,000 kg

Type of soil: marl and sandstone ("Ponca")

Training system: Guyot

Vine density: 4,500-5,500 plants per hectare

Harvest time: late September 2021

Winemaking technique: the grapes are destemmed and undergo maceration for a few hours. The wine then spends time on its lees during eight months of fermentation and ageing in steel vats.

Bottled in: end of May 2022

Alcohol by volume: 14,5 vol.

Serve at: 12°C

Expected capacity for ageing: 5-10 years

No. of bottles made: 6.600 bottles

Sensory profile: a substantial wine with a big personality and a pronounced, varied fragrance. It is snappy, zesty, vibrant and leisurely on the palate.

Pairings: vegetable timbales, aubergine parmigiana, salmon, smoked trout, and roasted brill.

Malvasia Istriana really comes into its own thanks to the magnificent climate of the Collio Goriziano area. We have the bold, refined qualities of the grapes to thank for a wine in which we have great belief. Its varied fruity characteristics can range from fresh wild flower fragrances to blends of spices and black pepper. The firmly, precisely structured wine epitomizes our company's philosophy and the essence of our homeland.

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