



Malvasia

DOC | Friuli Colli Orientali

VINE: Malvasia

PRODUCTION AREA: Buttrio in Monte (180 m a.s.l.)

SOIL CHARACTERISTICS: Eocene hills, typically marly soil

TRAINING SYSTEM: modified Guyot – 12 buds

YIELD PER HECTARE: 60 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM: soft pressing, temperature-controlled fermentation, 6-month refining on its own yeast

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION: 3.000 – 0,75 lt. Bottles

TYPE: dry white

COLOUR: straw yellow

BOUQUET: yellow flowers, spices (nutmeg, cinnamon)

TASTE: fruity, with good acidity and good structure

SERVE WITH: delicate starters, first courses and fish soups

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