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COLLI PIACENTINI DOC MALVASIA SECCO

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*Grape variety:*

100% Malvasia di Candia aromatica

*Trees disposal:*

4000 Trees/Ha

*Pruning:*

Simple Guyot

*Production:*

70/90 Q.li/Ha

*Winemaking:*

Cryomaceration for 24 hours. The fermentation is made with selected yeasts at a temperature of 16-18° C. After this process the wine is put in a pressure tank and a slow refermentation completes its fragrance.

*Colour:*

Straw yellow wine with golden tints.

*Taste:*

Fresh, fruity with a characteristic aroma.

*Fragrance:*

Fruity wine with flavour of peach and apricot.

*Alcoholic strenght:*

10,5% vol

*Serving temperature :*

9-10°C

*Gastronomic suggestions:*

Suggestions: aperitif, appetizers, delicate fish dishes.

*Kind of bottle:*

special champagne bottle.