
MALVASIA SPUMANTE DOLCE



Grape variety:
100% Malvasia di Candia aromatica.

Structure of the ground:
Lightly clayey ground.

Exposure:
South-east

Trees disposal:
4000 Trees/Ha

Pruning:
Cordon spurred (1mt.height).

Production:
80/90 Q.li/Ha

Winemaking:
After a soft pressing, and a pellicular cryomaceration for 18 hours, malvasia ferments in a pressure tank with selected yeasts at a temperature of 12°-14°C till it gets the desired pressure keeping unaltered the typical flavour of the vineyard.

Taste and flavour:
Straw yellow wine with golden tints, sweet and fruity wine with flavour of peach and apricot.

Gastronomic suggestions:
Dessert and seasoned cheeses.

Serving temperature:
4-6°C

Alcoholic strenght:
6% vol

Kind of bottle:
Lia bottle 0,75 lt

PERINI & PERINI