



MALVASIA

IGT VENEZIA GIULIA

A 70 year old vineyard that is pampered until its fruits are harvested. Malvasia Istriana, the wine that perhaps best succeeds in expressing our land.

DENOMINATION

IGT Venezia Giulia

GRAPE VARIETY

100% Malvasia

Geographical location Medea (Gorizia, Italy)

Altitude 30 mt. a.s.l.

Type of soil very slightly calcareous, rich in fine clays mixed with red gravel

Exposure south-south-east

Average age of the vines 70 years

Training system single guyot

Harvesting manual

MAIN CHARACTERISTICS

From the straw-yellow colour and the golden reflections, it immediately tells the nose of its typical floral structure; one perceives notes of orange blossom typical of the area of origin of this vineyard.

When drinking it one can taste notes of bitter almond, fine citrus, persistent, complex.

Tasting it, one finds oneself walking in a meadow. One of those old pastures that renew the tradition of wild flowers and field grasses, which the Friuli region still manages to keep alive.

WINE-MAKING AND BOTTLING

The grapes are made into white wine through de-stemming and immediate pressing. Alcoholic fermentation at a controlled temperature. Matured in steel.

Followed by bottling and ageing in the bottle for 5 months at the end of spring.

ANALYTICAL DATA

Alcohol content 13.5% vol

Total acidity 4.76 g/L

Residual sugar 0.15 g/L

FOOD PAIRINGS

To be paired with fish and vegetable dishes.

In the Friuli cuisine: brodetto gradese (broth from Grado), granseola alla triestina (Trieste spider crab), grilled fish, vegetables with vegetarian stuffing.

To be served at 10-12 °C