

*Casali*  
VITICULTORI  
DAL 1900

**1900 DRY MALVASIA**

APPELLATION: Emilia IGP

CATEGORY: Dry White Frizzante Wine

PRODUCTION AREA: Scandiano

GRAPES: 100% Malvasia di Candia Aromatica

SOIL: clayey-calcareous

HARVEST: early September

WINEMAKING: soft pressing of carefully selected grapes. Temperature-controlled fermentation and refermentation in stainless steel tanks.

COLOR: pale straw yellow.

BOUQUET: hints of nectarine, apricot, citrus and officinal herbs.

TASTE: linden blossom, peach and citrus notes, slightly bitter almond finish.

PAIRINGS: vegetables and cheese savoury pie, spring rolls.

Serving temperature 6-8°C (43°-46°F)

Alcohol 11 %

Residual Sugar 9 g/l

Total Acidity 8

Ph 3.20

Bottle size 750 ml



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