

1900 SWEET MALBO GENTILE

APPELLATION: Colli di Scandiano e Canossa DOP CATEGORY: sweet red frizzante wine PRODUCTION AREA: Scandiano GRAPES: 100% Malbo Gentile SOIL: clayey-calcareous HARVEST: mid September

WINEMAKING: soft pressing of carefully selected Malbo Gentile grapes followed by 4-day cold-soaking. Fermentation and 7 to 10-day refermentation in stainless steel tanks.

COLOR: deep purple red.

BOUQUET: sweet ripe fruit aromas, blackberry and blackcurrant jam.

TASTE: well-balanced, full-bodied with sweet sensations integrated into the freshness of the wine.

PAIRINGS: bluberry pancakes, blackberry pie.

Serving temperature 12-14°C (53°-57°F) Alcohol 6 % Residual Sugar 90 g/l Total Acidity 7 Ph 3.20 Bottle size 750 ml

