



1900 SWEET MALVASIA

APPELLATION: Emilia IGP

CATEGORY: Sweet 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. Temperaturecontrolled fermentation and refermentation in stainless steel tanks.

COLOR: deep straw yellow.

BOUQUET: linden blossom, nectarine and citrus aromas.

TASTE: aromatic and sweet, well-balanced with a refreshing acidity.

PAIRINGS: candied fruitcake, apple pie.

Serving temperature 6-8°C (43°-46°F)
Alcohol 6 %
Residual Sugar 90 g/l
Total Acidity 8
Ph 3.20
Bottle size 750 ml



