



## Malvasia

---

### Vintage 2015

**Name** COLLIO D.O.C.

**Grape variety** 100% Malvasia

**Name of vineyard** Petris

**Age of vines** About 10 years

**Altitude** from 200 m to 260 m a.s.l.

**Exposure** East South-east

**Soil** Hilly ground, comprising marls and sandstone of Eocene origin, known as "Ponca"

**Plant training system** Unilateral Guyot

**Vine density** 6.000

**Harvesting period** Second ten days of September

**Harvesting** By hand

**Number of bottles produced** 5.000

**Plant protection management** Integrated pest control with low environmental impact, conversion to organic production

**Soil management** Spontaneous grassing and green manuring in autumn

**Vinification** Pressing of whole grapes and cold static decanting. Temperature-controlled fermentation in vitrified cement and stainless steel tanks.

**Aging** 8 months on the lees in cement tanks. No malolactic fermentation

**Alcohol/Vol.** 14°

**Maturity peak** 2 years after harvesting

**Duration** 4 years after harvesting

**Serving temperature** 14°

**Tasting notes** Colour: straw yellow with green and golden tinges. Bouquet: hints of yellow peach, exotic fruit, papaya and pineapple, white flowers, magnolia and white pepper. Taste: hints of yellow peach and almonds, mineral notes of wet stone, sage, which linger.

**Pairings** This wine is well paired with all fish dishes. Excellent with soups and risottos.