

TECHNICAL DATA

MALVASIA DRY



Variety	Istrian Malvasia
Production zone	Friuli Venezia Giulia
Denomination	Aromatic sparkling wine
Type of soil	Sandy-Skeletal Soil
Farming system	Mainly spurred cordon and others
Plants per Hectare	About 3500
Harvest period	September
Fermentation	in White, foaming in steel tank at 12°C
Sparkling process	Charmat Method
Refining	In bottle
Alcohol content	11, 5% vol.
Residual sugar	About 24 g/l
pH	3.20 -3.30
Overpressure	5.5 bar
Packaging	Boxes with 6 bottles
Serving temperature	6 – 8 °C
Stopper	Cork
Colour	Light straw yellow
Flavour	Aromatic, fruity and floral
Taste	Smooth, with fine sapid perlage
Accompaniment	Matches with biscuits and dry pastries

Contiene Solfiti
Vietato il consumo ai minorenni.