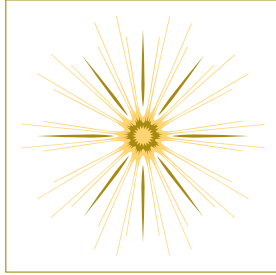




## TENUTA STELLA



## MALVASIA COLLIO DOC

### GRAPE

*100% Malvasia*

### YEAR OF PRODUCTION

*2014*

### MARKETED

*March 2016*

### TYPE OF SOIL

*Marl and sandstone soil*

### BREED

*Guyot*

### EXPOSURE

*South-east from 150 to 260 m a.s.l.*

### FERMENTATION

*Spontaneous fermentation with  
indigenous yeast*

*100% stainless steel*

### AGING

*40% tonneaux 1° passage – 60%  
stainless steel for 10 months*

### ALCOHOL CONTENT

*13,00% vol*

### TOTAL ACIDITY

*5,0 g/L*

### ESTIMATED DURATION OF WINE

*8 – 10 years*

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### TASTING NOTES

*Lively yellow straw color with golden hues. The fragrance is characterized by intense fruity notes of pineapple and banana with floral aromas which combine with pleasant honey and vanilla notes.*

*It is penetrating, fresh and clean. On the palate the first impression is warm and creamy, long and very persistent, characterized by fresh and intense aromas of fruit, giving a pleasant note of beeswax.*

*The multiple tones of this wine truly represent this vintage.*



## NATIVE GRAPE VARIETAL OF COLLIO

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### TENUTA STELLA

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[INFO@TENUTASTELLACOLLIO.IT](mailto:INFO@TENUTASTELLACOLLIO.IT)

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### MARKETING

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## CERTIFIED ORGANIC FARM

