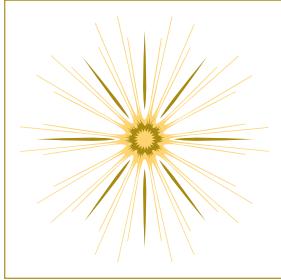




TENUTA STELLA



MALVASIA COLLIO DOC

GRAPE

100% Malvasia

YEAR OF PRODUCTION

2016

MARKETED

January 2018

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

30% tonneaux 2° passage – 70% stainless steel for 10 months

ALCOHOL CONTENT

14,50% vol

TOTAL ACIDITY

5,6 g/L

ESTIMATED DURATION OF WINE

8 – 10 years

TASTING NOTES

Golden yellow color with brilliant highlights. The aroma is characterized by intense fruity notes of grape fruit and red currant with hints of dried flowers reminiscent of rose and violets as well as nuts, particularly hazelnuts.

Secondarily it is enriched by notable minerality.

On the palate it enters round but above all fresh and equilibrated with great drinkability and persistent sapidity. An elegant wine which will express its potential long into the future.

SERVING SUGGESTIONS

This important wine has the body of the great reds, with good alcohol content while maintaining adequate freshness. It pairs well with fish dishes, but also with various salami, meats (even red) and with aged cheeses. Particularly good when paired with liver “Venetian style”, “caciucco” livornese, fois gras and its poorer relative liver mortadella.



NATIVE GRAPE VARIETAL OF COLLIO

TENUTA STELLA

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MARKETING

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CERTIFIED ORGANIC FARM

