



## COLLIO

D.O.C.

# Malvasia

**GRAPE** Malvasia istriana  
**YEAR OF PRODUCTION** 2022  
**MARKETED** February 2024  
**TYPE OF SOIL** Marl and sandstone  
**TRAINING SYSTEM** Guyot  
**EXPOSURE** South-East, from 180 to 250 m a.s.l.  
**FERMENTATION** Spontaneous fermentation with indigenous yeasts, 100% stainless steel  
**AGING** 60% tonneau 1° e 2° step, french oak and mulberry wood, and 40% stainless steel for 10 months  
**ALCOHOL CONTENT** 12,65% vol  
**TOTAL ACIDITY** 4,8 g/L  
**ESTIMATED DURATION OF WINE** 8-10 years  
**VING TEMPERATURE** 12-14°C

## Tasting Notes

Golden yellow color with brilliant highlights. The aroma is characterised by intense notes of ripe fruit, pear, banana, pineapple and redcurrant, with hints of dried flowers reminiscent of rose and violet. Secondly, it is enriched by notes of vanilla and dried fruit. On the palate it enters round, fresh and equilibrated, with great drinkability and persistent sapidity. An elegant wine which will express its potential long into the future.

## Serving suggestion

This important wine has the body of the great reds, with good structure and adequate freshness. It pairs well with fish dishes, but also with various cured meats, meats (including red) and aged or blue cheeses. Particularly recommended with baccalà alla vicentina, fatty fish cooked in the oven, poultry and feathered game, and baked pasta.



PRODOTTO BIOLOGICO  
IT BIO 021  
AGRICOLTURA ITALIA



### NOTES

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