



MALVASIA

Colli Aprutini

IGP

VINE

100% Malvasia lunga

CROP TECHNIQUE

Grapes from organic farming, grassing of the vineyard, Guyot pruning

ORGANOLEPTIC CHARACTERISTICS

Straw yellow color. Mediterranean floral aroma with marked mineral characteristics

AVERAGE AGE OF THE VINE

20 years

YIELD PER HECTARE

70hl/ha

HARVESTING AND WINEMAKING

Hand-picked with bunch selection, soft pressing, spontaneous fermentation and aging on the lees for 6 months. This product does not undergo any stabilizing treatment or filtering in order to preserve its natural evolution and integrity. For this reason, the wine may not be perfectly limpid and a slight deposit may be found at the bottom of the bottle

SERVING SUGGESTIONS

Ideal with appetizers, fish dishes, shellfish, sushi and sashimi

SERVING TEMPERATURE

8-10 °C.

NUMBER OF BOTTLES IN 2018

3.300

Guido Strappelli

