



SCHIOPETTO

MALVASIA COLLIO DOC

2019

Malvasia Istriana is one of the historic varieties of the hills of Friuli. It grows well in poor soil of marl composition with hot and sunny exposition where the grapes are left for a lengthy maturation. They are then picked by hand, pressed at low temperatures. This is followed by a static decantation in absence of sulphur dioxide and the vinification and ageing take place in stainless steel for 8 months. The wine thus obtained is rich and complex but at the same time fragrant and aromatic.



Appellation: Collio DOC

Grapes: 100% Malvasia

First Production: 1974

ANALYTICAL DATA

Alcohol % vol: 14 %

Sugar: 0,6 g/l

Total acidity: 5,61 g/l

PRODUCTION NOTES

Soil: *Hilly marly soils of Eocene origin*

Training system: *Guyot bilateral*

Harvest time: *First week of September*

Harvest method: *Manual*

Yield per hectare: *55 q/hectar*

Fermentation: *10-12 days in steel tanks*

Fermentation temperature: *16 °C*

Ageing: *In stainless steel tanks for 8 months*

Fining: *Minimum 5 months in bottle*

TASTING NOTES

Colour: *Bright straw yellow with golden touches*

Aroma: *Fresh and round balance marine aromas that are perfectly balanced with scents of flowers and sweet fruits.*

Palate: *Creamy, rich and warm. Sweet flavors are marched by a refreshing palate with a clean high acidity finish.*

Serving temperature: *13° C*

Food pairings: *Perfect with appetizers and first dishes, both with fish and meat.*

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