Nettare dei Santi

viticoltori dal 1948

Malvasia

Bianco Frizzante — I.G.T.

Classification:
Sparkling white wine I.G.T. - "Collina del Milanese"

Blend:
Malvasia Aromatica 100%
planting system: guyot
density: 4500 plants/hectar

Winemaking:
Reached a suitable maturation, the grapes are harvested by hand in baskets, reserved in harvest wagons and transported to the winery, where they are gently destemmed.
Cold maceration at 8-10 ° for 24 hours of the pressed in steel fermenters; soft pressing with pneumatic presses; the must is fermented at 16-18 ° in steel tanks. Before bottling the wine is enriched with cheerful efferve- scence obtained with a natural refermentation in autoclave.

Alcohol content:
11°

Acidity:
5,8

Colour:
straw yellow

Bouquet:
intense, distinctive, finely aromatic

Palate:
pleasant, enveloping, balanced with good aromatic persistence

Pairing:
it accompanies delicate and fragrant, firstcourses vegetable soups, fish soups, dishes of salami

Aging:
not suitable, to be drunk young

Serving temperature:
6° - 8°C

Production:
7.000 bottles

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