

# Malvasia Doc Friuli Colli Orientali



<b>Type of wine:</b>	Dry white
<b>Grape varieties:</b>	Monovarietal Malvasia
<b>Training system:</b>	Double-arched cane and Guyot
<b>Harvest:</b>	The grapes are harvested by hand in mid-September.
<b>Vinification:</b>	Maceration takes place in the press for six hours at 15°C, followed by slow fermentation in stainless steel tanks at a controlled temperature of 18°C. Once fermentation is complete, a long series of lees stirring takes place. After this the wine is fined on the lees for 6 months.
<b>Acidity:</b>	5.4 g/l
<b>Alcohol:</b>	13 % volume
<b>Colour:</b>	A pale straw-yellow wine.
<b>Nose-palate symmetry notes:</b>	Rounded and harmonious taste. It is fresh and pleasantly aromatic.
<b>Serving Temperature:</b>	Best served at a temperature of 10 - 12°C.
<b>Food and wine pairing:</b>	It goes well with light starters, fish soups, shellfish and grilled fish.