

90% Malvasia 10% Chardonnay

Blend of the aromatic vine of the Piacenza tradition, Malvasia di Candia, with a small percentage of Chardonnay.

To extract the delicate primary aromas, Malvasia grapes perform a short pre-fermentative maceration and for the same reason the fermentation takes place at low temperatures, continuing refinement in steel; before bottling it meets with a small percentage of Chardonnay (5 to 10%), vinified in the same way.

With a pale straw yellow colour, the smell is engaging and refined, thanks to the hints of white flowers (daisy and elderberry) and fruit pulp (peach, mandarin).

On the palate the aromas reflect the olfactory coherence, with a note more citrusy and fresh with grapefruit and apricot.

The little complexity and persistence give good dynamism and drinkability.

Versatile wine, it can be paired with crudités or fried seafood. The good aroma also supports spicy or slightly spicy dishes spicy.

