



## Malvasia Frizzante dell'Emilia IGT

**Grapes:** 100% Malvasia.

**Vineyard:** vines with a Guyot training system, with spurred cordon pruning, on loose mixed soils in the Emilia area.

**Vinification:** the grapes, harvested in the last week of September are vinified in white and undergo cryomaceration with skins at a low temperature of 0-2°C for about 24-36 hours. Second fermentation takes place in tanks, using the Charmat method, at a temperature of 12-14°C for about 4-5 days.

**Description:** white mousse, refined and persistent perlage; pale straw yellow colour; intense and characteristic aroma; semi-sweet flavour, aromatic with a slightly bitter aftertaste.

**Alcohol/Vol.:** 8%.

**Food pairing:** excellent as an aperitif, with risottos, *tortellini* (filled pasta) and fish-based dishes.

**Serving temperature:** cool 6-8°C.

