



Thanks to the thermoregulatory action of the sea and to the mountains that surround the plain and stop the penetration of the north winds, a perfect balance is created, which gives life to elegant and fragrant wines.



## FRIULI Malvasia

D.O.C.

Indigenous grape variety  
Malvasia



Golden yellow, sunflower petal color with white shades.



Slightly aromatic, of white pepper and pineapple, delicate and floral.



Mellow, velvety, elegant, with character, full and clean.

**Description:** medium-big, cylindrical, cluster, 15-20 cm, medium-sized, spherical, golden yellow berries with a simple flavor. **Vine training system:** double Cappuccina, medium-long pruning, not rich in buds. **Harvest period:** last ten days of September. **Vinification:** the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances healthy for the human body, the must ferments at controlled temperature. **Maturation:** 6-7 months on the fine lees in stainless steel tanks. **Colour:** golden yellow, sunflower petal with white shades. **Aroma:** slightly aromatic, of white pepper and pineapple, delicate and floral. **Taste:** mellow, velvety, elegant, with character, full and clean. **Serve with:** perfect with grilled fish, shellfish and shrimp alla busara, spaghetti or tagliolini (egg noodles) with seafood, with other pastas, risotto with vegetables, boiled white meats and seasonal fruit. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature; serve at 8-10° in Summer and at 13° in Winter, in a high-stemmed glass, with a big, wide and capacious cup.