



The hard work in the vineyards has produced these unique and long-life wines. The excellence of the Friuli's winegrowing and winemaking.


Cormòns
CANTINA PRODUTTORI



FRIULI ISONZO

Malvasia “Cosmos”

DOC

Grape variety
100% Malvasia Istriana



Medium straw yellow colour with greenish highlights.



Pronounced varietal aromas of white pepper spice and saltiness, then also flowers (acacia, chamomile), citrus and tropical fruit.



Bone dry, relatively high natural alcohol offset by the wine's acidity, full body, pronounced flavor intensity and long finish.

Grape variety: 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 but not rich in buds. **Harvest period:** third period of maturation, last ten days of September. **Vinification:** the destemmed grapes macerate at a low temperature for a long time in cooled pneumatic presses in order to extract from the skin the antioxidant substances which are beneficial to the human body; the must ferments at a controlled temperature and is then drawn into large barrels. **Refinement:** in large, oval-shaped oak barrels of three different essences for more than six–seven months in contact with its own yeasts. **Color:** golden yellow, sunflower petal color with white shades. **Aroma:** slightly aromatic, of white pepper and pineapple, delicate and floral. **Taste:** mellow, velvety, sapid, refined, strong and slightly sparkling, full and clean. **Serve with:** perfect with grilled fish, shellfish and shrimp alla busara, spaghetti, tagliolini (egg noodles) with seafood, other pastas, risotto with vegetables, white meats and seasonal fruit. **Serving temperature:** at 8-10° in the summer and 13° in the fall-winter in a long-stemmed glass which is big, wide and capacious.