



Obtained from Malvasia Istriana grapes of the Isonzo plain, an elegant and fragrant wine is born, an authentic expression of the territory.

In addition to the quality of the product, also the bottle does not go unnoticed, recognized by the screw cap and by a special label.

The origin of the name Cormòns perhaps derives from the ancient German **"harmo"**, ermine, a mammal known for changing the color of its fur from season to season, which is drawn on the label together with flowers in different pastel tones, to remember the floral fragrance, typical of this variety.

The balanced union of colors, harmony in pairings and symmetry are the predominant elements of the label, but they are also the features that Cantina Produttori Cormòns searches in its work, in the vineyard and in the cellar.

In tune with the company philosophy, **Malvasia "Harmo"** symbolizes the balance between present and past, innovation and the link with tradition, always remaining "Custodians of the Harmony".



Cormòns

CANTINA PRODUTTORI



FRIULI

Malvasia "Harmo"

D.O.C.

Indigenous grape variety
Malvasia



Golden yellow.



Complex, floral, slightly aromatic, of white pepper, thyme, almond, yellow peach and powdered sugar.



Mellow, sapid, creamy, elegant and persistent.

Description: medium-big 15-20 cm cylindrical cluster, 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 helathy for the human body, the must ferments at controlled temperature. **Maturation:** 12 months on the fine lees in big oval shaped oak barrels. **Colour:** golden yellow. **Aroma:** complex, floral, slightly aromatic, of white pepper, thyme, almond, yellow peach and powdered sugar. **Taste:** mellow, sapid, creamy, elegant and persistent. **Serve with:** perfect with grilled eels, shellfish and shrimp alla busara, risotto with vegetables and boiled white meats. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature; serve at 8-10° in summer and at 12-14° in winter, in a high-stemmed glass, with a big, wide and capacious cup.