



WHITE

DONNA LUIGIA

MALVASIA D.O.C. COLLI PIACENTINI

Dedicated to “Donna Luigia” Scotti Douglas, owner of the winery, who lived at the turn of the XIX century. She was the descendant of a noble scottish family and a woman with a strong character, just like this wine.

Type: White, dry, still, 20% barrel aged for 6/9 months – 80% in steel, even from long aging

Grape variety: 100% Malvasia di Candia aromatica

Year of planting: 1990 / 1931

Training system: Low Guyot

Soil: Slightly calcareous / subalkaline

Average yield per hectare: 6000 Kg

Alcohol content: 13% vol.

Serving temperature: 10-12°C

Organoleptic characteristics: Bright straw-yellow colour with amber highlights. Fresh and intense on the nose where the distinctive aroma of Malvasia is present with hints of mint, star anise, passion fruit and lychee. It is a dry, crisp aromatic wine which is pleasantly complex, lingering, well-rounded and structured. Also fit for ageing.

Pairings: Intense flavours, strong white meat dishes, pasta with red radicchio or with sauces, chicken breast with béarnaise sauce, pasta with pesto and crêpes with wild mushrooms, lake fish, salt cod, wild smoked salmon, smoked meats, foie gras, cheese, risotto with truffle, spicy and curry dishes.

100%
MALVASIA
DI CANDIA
AROMATICA

Torre fornello