



SPARKLING WHITES

MALVASIA DOLCE

FRIZZANTE I.G.T. EMILIA FILTRATO DOLCE

Type: Charmat method

Grape variety: 100% Malvasia di Candia aromatica

Year of planting: 1996

Training system: Low Guyot

Soil: Clayey, silty, fertile subalkaline

Average yield per hectare: 8000 kg

Alcohol content: 5 – 5,5% vol.

Sugar residual: 95 g/l

Serving temperature: 8-10°C

Organoleptic characteristics: Deep straw-yellow colour. Fine and delicate bouquet, reminiscent of rose and hints of citrus fruit. Velvety, persistent, complex palate.

Pairings: Fruit and fruit tarts, jam tarts and dry pastries, "gorgonzola".

100%
MALVASIA
DI CANDIA
AROMATICA

Torre Fornello
