



SPARKLING WHITES

MALVASIA

FRIZZANTE D.O.C. COLLI PIACENTINI

Type: Sparkling – Charmat method

Grape variety: 100% Malvasia di Candia aromatica

Year of planting: 1977

Training system: Low Guyot

Soil: Clayey / Silty

Average yield per hectare: 9000 kg

Alcohol content: 11,5% vol.

Serving temperature: 8-10°C

Organoleptic characteristics: Straw-yellow colour, fruity aromatic aroma, dry, delicate, lively and fresh palate

Pairings: Cold cuts, coppa, salami, bacon. Vegetable and egg dishes, fish soups.

100%
MALVASIA
DI CANDIA
AROMATICA

Torre fornello
