



# RAISIN

# UNA

## MALVASIA D.O.C. COLLI PIACENTINI - ORANGE WINE

“ONE vineyard, ONE variety, ONE harvesting, ONE hand, ONE bottle capturing a thought”  
- Roberto & Isa, Ristorante La Palta -

This unique wine is the result of a careful selection of Malvasia di Candia Aromatica grapes, cultivated in a small organic worked plot of land of less than a hectare and formed by 4 smaller cadastral plots (141,143,142, 144). Special microclimatic conditions make this product something unique and unrepeatable.

**Type:** ORGANIC, still, dry, grape exposed to botrytis in the vineyard, 100% barrel aged for 13 months

**Grape variety:** 100% Malvasia di Candia aromatica

**Year of planting:** 1974

**Training system:** Guyot

**Soil:** Clayey / Silty

**Average yield per hectare:** 8000 kg

**Alcohol content:** 13% vol.

**Serving temperature:** 10-12°C

**Organoleptic characteristics:** Straw-yellow with gold highlights. Clean and of high aromatic impact to the nose, with fruity perfumes of apricot and peach supported by balsamic notes of savage mint and saffron. Dry, enveloping, and full taste supported by a refreshing balanced acidity that stretches the final.

**Pairings:** Zucchini stuffed with basil creamed cod fish on a bed of mild spicy vegetables, raw white trout with sea salt, Asetra caviar croute and mustard ice cream; tagliolini with fresh beans, fish, bacon and coriander; potato and parsley gnocchi stuffed with “crescenza” cheese with topinambur, thyme and rabbit.

**100%**  
MALVASIA  
DI CANDIA  
AROMATICA

Torre  
fornello