

SABITU

Malvasia Spumante Colli di Parma DOC 2024



Grape Varieties

Malvasia di Candia Aromatica 100%

Soil Type

Very deep, calcareous and alkaline soil, with clay and silt deposits. Rich substrate of alluvial gravel.

Plant density/Yield per hectare

3700 plants/ 100 Q.

Vineyard/Age of vineyard

Monticelli-Guardasone / 21 years old

Time of harvest

Second decade of September

Winemaking notes

Picking: Manual with grapes selection

Maceration: Cold static maceration on the skins

Second fermentation: Direct foaming from must

Tasting notes

Color: Straw yellow

Nose: Intense, aromatic and fruity. Notes of peach, sage and lemon peel.

Taste: Slightly fresh and dry with creamy bubbles.. Clean and mineral on the finish.

Analytical data upon bottling

Alcohol 12% Vol. Sulfur dioxide is 78 mg/l

Serving temperature

8 - 10°C

OINOE