



OINOE VINI

## ANFORA

Colli di Parma Malvasia  
DOC



<b>Vintage</b>	2022
<b>Denomination</b>	Colli di Parma Malvasia DOC
<b>Category</b>	Still white wine
<b>Grape varieties</b>	Malvasia di Candia Aromatica 100%
<b>Soil type</b>	Very deep, calcareous and alkaline soil, with clay and silt deposits. Rich substrate of alluvial gravel.
<b>Plant density/Yield per hectare</b>	4200 ceppi / 60 Q.li
<b>Vineyard/Age of vineyard</b>	Small selection of Monticelli Vineyard / 14 years old
<b>Time of harvest</b>	First decade of September
<b>Winemaking notes</b>	Picking: Manual with selection of grapes Destemming: manual with selection of grapes Maceration: in contact with the skins/ 5 months in anfora Ageing: bottle
<b>Tasting notes</b>	<b>Color:</b> Intense straw yellow with golden reflections <b>Nose:</b> Intense aromas of ripe yellow fruit, tropical fruit and balsamic notes in the end. <b>Taste:</b> Fresh, slightly sapid and persistent. Very soft and well-balanced tannins.
<b>Analytical data upon bottling</b>	Alcohol 13% Vol, Total acidity 4,88 g/l, pH 3.41 Sugar residual 1,3 g/L
<b>Total SO2</b>	84 mg/l
<b>Serving Temperature</b>	10-12 °C