



OINOE VINI

Brezza di Monte

Malvasia Colli di Parma DOC



Vintage	2021
Denomination	Malvasia Colli di Parma DOC / Organic wine
Category	Still white wine
Grape varieties	Malvasia di Candia Aromatica 100%
Soil type	Deep and calcareous clay
Plant density/Yield per hectare	5670 plants/ 70 Q.li
Vineyard/Age of vineyard	Ozzano / 25 years old
Time of harvest	First decade of September
Winemaking notes	Picking: Manual with selection of grapes Maceration: static maceration at five degrees Bâtonnage: 6 months in stainless steel Ageing: bottle
Tasting notes	Color: Intense straw yellow Nose: Elegant, fresh and fruity, with notes of citrus, white fruit and aromatic herbs. Taste: Elegant and well balanced, soft and well rounded with a good freshness and minerality at the end.
Analytical data upon bottling	Alcohol 14% Vol, Total acidity 6,30 g/l, ph 3,13, Sugar residual 0,16 g/L
Total SO2	131 mg/L
Serving Temperature	10-12 °C