

BREZZA DI MONTE MALVASIA

Malvasia Colli di Parma DOC

2023



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 / 26 years old

Time of harvest

First decade of September

Winemaking notes

Picking: Manual with grapes selection

Maceration: Static maceration at five degrees

Bâtonnage: 6 months in stainless steel

Ageing: Bottle

Tasting notes

Color: Intense straw yellow

Nose: Fresh and fruity with delicate hints of citrus. Elegant and gentle notes of aromatic herbs.

Taste: Well balanced, with a good acidity measured by an elegant minerality. Enveloping taste and excellent persistence.

Analytical data upon bottling

Alcool 13,5% Vol. Sulfur dioxide is 89 mg/l

Serving temperature

10 - 12°C

OINOE