

REA

Colli di Parma Malvasia DOC

2022

MAGNUM



Grape Varieties

Malvasia di Candia Aromatica 100%

Soil Type

Reddish soil, deep and rich in gravel skeleton. The substrate is made of clayey dark-grey fossil marls.

Plant density/Yield per hectare

2200 plants / 70 Q.

Vineyard/Age of vineyard

Vigna del Tenore-Guardasone / 55 years old

Time of harvest

Late harvest, third 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: Intense and pleasant, with yellow and tropical fruit and white flowers. Green and balsamic notes on the finish.

Taste: Smooth and well balanced, with fresh mineral notes and a slight sapidity in the end.

Analytical data upon bottling

Alcool 14% Vol. Sulfur dioxide is 84 mg/l

Serving temperature

10 - 12°C

OINOE