

# Malvasia Cru DOC Collio



**Region:** Friuli Venezia Giulia

**Varietal:** 100% Malvasia

**Vineyard:** Family-owned hillside vineyards. Soluna-"Sol" meaning "sun" and "Luna" meaning "moon"-reflects that the varietal is laid out on mats for 2-10 days to concentrate under each cycle of the day and night.

**Soil:** Marl

**Vines per Hectare:** 5500

**Vine Training:** Cordon

**Altitude:** 1200 feet above sea level.

**Total Production:** 500 cases.

**Vinification Process:** Grapes are hand harvested sustainably in small boxes in September and whole bunches are left under the sun and stars for 10 days to concentrate. Must is steeped in a cold horizontal press and remains in stainless steel for 8 hours for light settling. Fermentation is in stainless steel and when completed, remains in same containers for 8 months. Wine is bottled and left to age 6 months before release.

**S.Q.N.P.I:** Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

**Alcohol Content:** 14%.

**Residual Sugar:** 4g/liter

**Color:** Beautifully golden yellow color.

**Bouquet:** Light white flower with apricot undertones.

**Tasting Notes:** Layers of fruit including ripe apples and pear with honey notes on the back palate. Great structure-firm acidity but balanced.

**Food Pairing:** Excellent as an aperitif but also goes well with all appetizers-grilled seafood dishes, shellfish and risotto.

**Ageing:** 6-8 years

**Serving Temp:** 55°F (13°C)

**UPC:** 783655007166