



## Malvasia

### D.O.P. Oltrepò Pavese

<b>Wine Description</b>	Semi-Sparkling White Wine
<b>Grapes</b>	Malvasia
<b>Production Area</b>	Torrazza Coste, Rovescala.
<b>Winemaking</b>	<p>After soft pressing the must is separated from the skins. Some batches are cryo-macerated.</p> <p>The must is transferred into thermo-regulated vats where fermentation starts. A second slow re-fermentation takes place in autoclave in order to develop carbon dioxide. Basically, the wine is bottled few months after production in order to preserve its typical aroma.</p>
<b>Appearance</b>	Lively bright lemon colour.
<b>Tasting Notes</b>	Intense floral aroma of yellow rose and aromatic herbs like sage. The supple and mineral aroma is pleasantly stimulated by the effect of effervescence.
<b>Serving Temperature</b>	6°-8° C
<b>Size</b>	75 cl
<b>Alcohol</b>	11,5 % Vol.
<b>Pairings</b>	Pairs well with vegetable and aromatic herb soups, omelettes, fish soups and creamy cheeses