

Blason wines

Malvasia

Classification:
IGT Venezia Giulia

Variety:
100% Malvasia Istriana

Vine training system:
Guyot

Soil:
pebbly limestone rich in iron oxides

Harvest:
September

Method of harvesting:
by machine

Winemaking:
maceration on the skins, fermentation in stainless steel tanks under a controlled temperature of 18°C for 10-12 days

Ageing:
in stainless steel tanks for 6 months with "battonage"

Description and food pairing:
the nose reveals notes of apricot and peach with a lovely fragrance of herbs. Fine accompaniment to hors d'oeuvres, fish based risottos, shellfish and "noble" fish dishes.

