

# MAL VASIA



## IGT VENEZIA GIULIA MALVASIA

**Variety:**  
100% Malvasia

**Vinification:**

Grapes are harvested exclusively by hand, and soft-pressed whole. After having been cold-decanted, the must is fermented at a controlled temperature of approx. 17° Celsius (62.6° Fahrenheit), in stainless steel tanks.

**Tasting notes:**

Golden straw yellow color, with amber reflections. The nose is intense and persistent, with nuances of ripe fruit and jasmine. Complete and fascinating wine of elegant freshness, with a good acidity and spicy notes.

**Food accompaniment:**

First courses like pasta or risotto, fish-based second courses and ham.