



***Malvasia dell'Emilia IGP "Dah Duh Dah"***  
***metodo Ancestrale***

***Denomination:*** Malvasia dell'Emilia IGP

***Type:*** sparkling white wine – refermented in bottle on its own yeasts

***Grape variety:*** 100% Malvasia di Candia Aromatica

***Wine making:*** spontaneous fermentation on its own yeasts, clarifications only by pouring; no forced filtration; 1<sup>st</sup> fermentation in stainless steel; 2<sup>nd</sup> fermentation and aging in bottle

***Territory:*** high plains of municipality of Reggio Emilia

***Soil:*** clayey-sandy soil

***Production method:*** organic method, certified by ICEA ITBIO006, Operator code H1912

***Vineyard:*** espalier, Guyot, 10 years old

***Grape yield:*** 12 ton/Ha

***Harvest:*** picked by hand, at the end of August/beginning of September

***Alcohol content:*** 11.5 %

***Residual sugar:*** 0 (zero) gr/l

***Total acidity:*** 5.60 gr/l

***Sulfur dioxide:*** not added every year, natural content < 10 mg/l

***Features:*** "extreme" wine: no added yeasts, no filtration, no added sulphites. Straw yellow and golden color, lively and persistent foam, with characteristic flavour; citrus and grapefruit notes; fresh and light.

***Pairing:*** perfect pairing with pastries (pie, sweet tortellini, donut), with cold cuts too (salame, Prosciutto, Coppa, ecc), suitable as aperitif

***Service:*** to be served at +8°C

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