

ANCESTRAL METHOD EMILIA IGP MALVASIA



Type of Wine

Emilia IGP Malvasia
"Ancestral Method" Dry Sparkling Wine

Vine variety

Malvasia di Candia Aromatica

Type of vineyard planting

Vineyards at 300/400 m, with east/southeast exposure and farm in Guyot

Winemaking

Twelve hours of "pellicular maceration", very long fermentation at low temperature, with indigenous yeasts winter settling and bottling in late spring. No filtration

Refermentation

In the bottle in the dark for a long time, in our 16th century cellars.

Alcohol content

13% ABV.

Colour

Deep straw yellow, with golden reflections.

Perfume

Typical, aromatic with pleasant floral scents and notes of leavening.

Taste

Dry, fine, savoury, pleasantly fruity. with a bitterish aftertaste typical of the variety. Strong structure, good minerality, long-lasting and of great cleanliness for the palate.

Combinations

Capable of remarkable combination possibilities. Ideal for structured, fried aperitifs of various kinds, well cooked first courses and with a lot of seasoning. The combination with cold cuts is excellent.
It is ideal for those who prefer the wines of the past.

Operating temperature

8 - 10° C