

DINO LIMITI



MALVASIA DEL LAZIO 2024

Type: Igt Lazio – White

Grapes: Malvasia del Lazio 100%.

Soil: Volcanic, permeable, dry.

Vineyards: Spurred cordon.

Harvest: Last days of September.

Alcoholic fermentation: In stainless steel for 20 days.

Malolactic fermentation: Partially.

Aging: In steel tanks and then in the bottle.

Organoleptic characteristics: Straw yellow.

Aroma: Delicate fruity notes of apple and citrus and pleasant hints of aromatic herbs.

Taste: Soft with great volume.

Analytical data:

Alcohol: 13.00% vol.

Food pairings: Freshness and flavor make it an excellent pairing with delicate fish dishes and white meats and cheeses.

PRESS:

MALVASIA DEL LAZIO 2020 obtained a score of 93/100 in the yearbook of BEST ITALIAN WINES 2022 by Luca Maroni, thus proving to be a WINE OF EXCELLENCE of the Lazio region.

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