



‘Grame’ Malvasia 2021

I.G.T. Venezia Giulia

UVE: Malvasia Istriana (100%)

FORMA D’ALLEVAMENTO

E DENSITÀ D’IMPIANTO:

Guyot with 5000 vines/ha

RESA PER ETTARO:

70 q/ha around 50 hl/ha

VENDEMMIA:

around 20 of September

VINIFICATION: The grapes are de-stemmed, crushed and left to macerate in a concrete tank where alcoholic fermentation will begin. The contact with the skins lasts for 20 days.

Subsequently the partially fermented grapes will be separated and the skins will be pressed in order to extract the last part of the juice.

After the juice will be mixed together and finish the alcoholic fermentation.

After this period we put the wine in old barrels. To refine the wine further we mix the wine with the fine lees in order to give greater nose notes, structure and complexity.

BOTTLING: December.

CHARACTERISTICS: The color is yellow intense with golden reflections.

The nose is intense and complex with a floral bouquet, tangerine and orange blossom.

The mouth of the wine is round and soft with rich fruit flavours and a finish of juniper berries, white pepper and nutmeg
