

Malvasia Fermo

100% Malvasia aromatica di Candia
WHITE STILL WINE

A highly prized white grape variety, with loosely packed clusters and a very thick, aromatic skin, which has made the Piacenza Hills its own terroir.

IN THE VINEYARD

TERROIR: Calcareous-clayey with the presence of fossils dating back to the Pliocene era

FARMING SYSTEM: Guyot

HARVEST TIME: second half of August

IN THE CELLAR

After gentle pressing in the absence of oxygen, we separate the must from the skins.

Inside temperature-controlled fermentation tanks, the fermentation begins, during which the sugars turn into alcohol.

IN THE GLASS

The straw yellow color with golden highlights highlights a pleasant brilliance. The nose is intense and aromatic. The characteristic aromas of Malvasia fully bloom in this wine: lily and acacia, rosemary, thyme and mint, grapefruit and citrus notes. On the palate, the delicate freshness gives way to an enveloping softness, finishing with pleasant salty notes. It pairs tastily with salami, pancetta and lardo pesto, Recco focaccia, vegetarian first courses, and stewed cuttlefish.

ALCOHOL: 12% vol.

SERVICE TEMPERATURE: 8-10 °C

PRODUCTS FORMAT: 0,75 lt



AZIENDA AGRICOLA LA CIOCCA

0523 859448 - info@laciocca.it - www.laciocca.it

