



Malvasia is a white grape quite widespread in the Northern and Central Italian regions. The varietal called Malvasia Istriana is very widespread in Friuli Venezia-Giulia; it's an ancient vine dating back to ancient Greece.

Produced 100% from the grape variety of the same name, the wine has a more or less intense straw color, has a low alcohol content and is slightly aromatic, and these characteristics make it a pleasant and thirst-quenching wine for all occasions.

Collio Malvasia Istriana DOC

GRAPE VARIETIES

Malvasia Istriana

WINEMAKING

The grape is de-stemmed and macerated for 6 hours; after settling, controlled fermentation takes place.

AGEING

The wine is refined in steel tanks, and it rests on the yeasts for about 6 months.

ANALYTIC DATA

Alcohol content: 14.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow color with golden hues; to the nose there are scents of summer fruits and geranium, and it has a dry and elegant, slightly citrine smell; a full, warm and bold wine, well supported by the acid-water component.

GASTRONOMY

Excellent with vegetable timbales, parmigiana, salmon, smoked trout and baked turbot.

Serving temperature 12°C

AVAILABLE FORMATS

75 cl

AWARDS

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