



Dedicated to “Donna Luigia” Scotti Douglas, who lived at the turn of the nineteenth century; she was the owner of the winery and the descendant of a noble Scottish family and a woman with a strong character, just like this wine.

## *Malvasia* DOC “Donna Luigia” 2006

### GRAPE VARIETIES

*Malvasia aromatica di Candia*

### WINEMAKING

*Still, 40% aged in barriques for 6 months.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Bright straw-yellow colour, fresh and intense on the nose where the distinctive aroma of Malvasia is present with hints of mint, passion fruit and lychee.*

*It is a dry, crisp aromatic wine which is pleasantly complex, lingering, well-rounded and structured.*

### GASTRONOMY

*Cold cuts and dishes of white meat, grilled vegetables, pasta with red chicory or basil-based sauces (“pesto”), mushroom crêpes, chicken breasts with Bernese sauce; daring combinations with smoked wild salmon, fois gras, cheeses and pastries.*

*Serving temperature 10–12 °C*

### AVAILABLE FORMATS

75 cl

[AWARDS](#)

