



Type: dry sparkling Malvasia

Location: Bacedasco Basso, municipality of Vernasca (PC), Italy, 200–250 m.a.s.l.

Grape variety: 100% Malvasia di Candia

Vine training: Guyot and Cordon methods

Soil: calcareous clay

Sunlight: East–West

Harvesting: mechanical

ABV: 11%

Winemaking: destemming, light crushing and soft pressing of the grapes; fermentation at controlled temperature in stainless steel tanks

Refining: in stainless steel and cement tanks for approximately four months; re-fermentation in autoclave at 18°C / 65°F

Color: bright yellow, with a golden glow

Aroma: peach, pear and apricot fruit merge into a floral fragrance

Taste: refreshing, sapid, pleasantly acidic and persistent

Pairing: appetizers, typical Piacenza dishes (e.g. pisarei e fasö, tortelli, gnocco fritto)

Best served at: 8–10°C / 45–50°F