



Type: sweet 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: 7%

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

Refining: about 3 months in stainless steel and cement tanks; re-fermentation in autoclave at 18°C / 65°F

Color: medium gold

Aroma: beyond peach, pear and banana fruit lie rose and white flowers

Taste: soft, round, moderately acid

Pairing: creamy desserts, tarts, dry cakes

Best served at: 8–10°C / 45–50°F