



C O S T A B I N E L L I

MALVASIA DOLCE EMILIA IGT



Grape variety:
100% Malvasia grapes

Trees disposal:
4000 Trees/Ha

Pruning:
Simple Guyot

Production:
70/90 Q.li/Ha

Winemaking:
Cryomaceration for 24 hours. The fermentation is made with selected yeasts at a temperature of 16-18° C. After the charmat method the refermentation leaves a residual sugar that gives to it a fantastic fragrance.

Colour:
Straw yellow wine with golden tints.

Taste:
Sweet, aromatic and very pleasant.

Fragrance:
Fruity wine with flavour of peach and apricot.

Alcoholic strenght:
8% vol

Serving temperature :
8-10°C

Gastronomic suggestions:
Seasoned cheese, dessert and pastry.

Kind of bottle:
Special champenoise bottle 75 cl.