



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

COLLI PIACENTINI DOC MALVASIA SECCO



Grape variety:
100% Malvasia di Candia aromatica

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 this process the wine is put in a pressure tank and a slow refermentation completes its fragrance.

Colour:
Straw yellow wine with golden tints.

Taste:
Fresh, fruity with a characteristic aroma.

Fragrance:
Fruity wine with flavour of peach and apricot.

Alcoholic strenght:
10,5% vol

Serving temperature :
9-10°C

Gastronomic suggestions:
Suggestions: aperitif, appetizers, delicate fish dishes.

Kind of bottle:
special champagne bottle.