



# MALVASIA LIQUOROSO BIO

## FORTIFIED WINE IGT

*Unique climatic conditions and a natural management of the land to create a fortified wine with intense notes of ripe fruits and hints of melon and apricot.*

### GRAPE VARIETY

100% Malvasia Bianca

### TERRITORY OF ORIGIN

Province of Trapani

### TERROIR

Soil composition: medium-textured, sandy and slightly clayey soil.

Altitude: from 0 to 300 m above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

### VINIFICATION AND AGEING

Harvest period from the last 20 days of August to the first ten days of September. Maceration for 6-8 hours, controlled fermentation and fortification with wine rectified spirit. Ageing in vats at controlled temperature for 6 months.

### TASTING NOTES

Colour: light straw yellow.

Aroma: intense notes of ripe fruit and hints of melon and apricots.

Palate: full and well-balanced, with hints of dried apricots, melon and stewed pears.

### PAIRING

Traditional: pastries with pastry cream or ricotta cream.

Unconventional: cream made with Caciocavallo cheese from Ragusa with tangerine pickles and amaretto crumbles. Serve at 12°-14° C.

### ALCOHOL CONTENT

16% by Vol.

### SIZE

75 cl

