



MALVASIA

FORTIFIED SWEET ORGANIC TERRE SICILIANE IGT

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



GRAPE VARIETY

100% Malvasia Bianca - organic

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: straw yellow.

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

Flavour: swett full and well-balanced.

PAIRING

Should be tasted paired with traditional cream and fruit or ricotta cheese desserts. Serve at 10°-12°C.

ALCOHOL CONTENT

16% by Vol.

SIZE

75 cl