



Antica Malvasia Greca *"MONEMVASIA"*

Historic notes *Old vine imported in Italy by the Venetians during the XIII century from a little Greek town of the Peloponnese, Monemvasia, by which it has been named "Malvasia".*

Grapes *Greek Malvasia*

Soils *Sandy soils of "Bricco San Benedetto".*

Cultivation technique *Guyot pruning with reduced amount of buds, grassy soil and thinning out the grapes during the maturation.*

Vinification *Soft pressing, refrigerative wine-racking and fermentation at controlled temperature.*

Refining *Some months in inox tanks to preserve all its own characteristic primary aromas.*

Organoleptic characteristics *Colour: straw yellow
Fragrance: deep, delicate and typical with traces of roses and peaches melted in a wide sensation range*

Taste: full, perfectly balanced, persistent

Gastronomic combinations *Elaborated hors d'oeuvres, fish and first.*

Serving temperature *12°C*