

GRANDE ALBERONE VINO SPUMANTE MALVASIA

Wine

Type	Sweet sparkling wine
Growing region	Veneto and Emilia
Grape varieties	Malvasia and Moscato
Characteristics	Pale straw. Very aromatic exactly as Malvasia should be. Highly refreshing and pleasant finish with a fine bubble. There is residual sugar but never cloying. Beautifully made.
Winemaking	The grapes are destemmed and then undergo soft pressing. After cool sedimentation, the must is fermented in stainless steel vats at controlled temperature (16-18°C), then selected yeasts are added to continue fermentation for around 40 days, before being bottle.
Alcohol	7%

Vineyard

Soil	Calcareous - sandy
Orientation and altitude	South - South-East, 200-250m a.s.l.
Planting system	Guyot simple
Vineyard Plant Density	4.500 grapevines/hectare

Recommendation

Preservation	Keep in cool dry place
Service temperature	6-8°C
Glass	Tulip
Aging potential	12 - 18 months if stored in the right place
Best served with	Malvasia dolce, Italian for sweet, it's perfect with dessert and in, general, with fruit salad. It's a versatile wine highly recommended for cocktail recipes.

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