FrancescoRotolo

CONFINIS

MALVASIA

2025

DOC COLLIO

It is a vine widespread in Central Europe between Italy, Austria and Slovenia. In Italy, Malvasia Istriana finds its habitat in Friuli Venezia Giulia with different results. In the eastern hilly area, this dry white wine expresses great personality and appeal thanks to its well-defined aromatic notes.



Grapes: *100% Malvasia*

ANALYTICAL FACTS

Alcohol % by vol: *12,5 %*
Sugar: *1,8 g/l*
Total acidity: *5,9 g/l*

PRODUCTION NOTES

Soil: *Marlstone of Eocene origin (so-called "ponca")*
Vine training: *Bilateral Cordons Guyot*
Harvesting: *Mid - end of September*
Grape collection: *Hand-harvesting*
Yield: *70 q/hectares*
Fermentation: *In stainless steel vats for 10-12 days at 15/16 C°*
Ageing: *In stainless steel vats for 7 months*

TASTING NOTES

Colour: *Bright yellow*
At nose: *Notes of white flowers intertwine with scents of sweet yellow fruits for a pleasant and fresh bouquet*
At palate: *The taste is round and soft, saline and perfectly clean, with floral and iodine notes on the finish*
Serving temperature: *11/13 C°*
Food matches: *Appetizers, seafood, fried foods, salted codfish and vegetables*

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