

MALVASIA

Variety:	Malvasia
Soil type:	Ponca - Opoka Sandstone/Marl
Vineyards altitude:	110/140 m a.s.l.
Vineyards exposure:	south
Yield per hectare:	40 q/Ha
From the vineyards:	Gradiscutta since 1991 Monte Calvario since 2003

Vinification:

The maceration begin in big barrels of oak for 60 to 90 days. Finished the fermentation it gets aged in 20 or 30 hl barrels for 3 years and rest for 1 year in the bottles.

Organoleptic description:

By getting the glass near to the nose, we discover the shy characteristic of the semi aromatic Malvasia. All of her beauty get released from the first until the last sip in a succession of spicy and herbal aromas as green pepper and tomato leaf.

The presence of sedements is essential to keep the wine alive and to conserve it.

We recommend to serve the wine with service temperature at 15°C (59°F).



Az. Agr. Podversic Damijan – Via degli Eroi, 33 - 34170 GORIZIA/GORICA – ITALIA

www.damijanpodversic.com