



TASTO DI SETA Malvasia Colli Piacentini DOC

WINE DESCRIPTION

The Castello di Luzzano estate has always been one of the leading producers of Malvasia in the Colli Piacentini and therefore its decision in 2004 to produce a still Malvasia, one of great finesse and elegance, came naturally. The wine's characteristics led to the name "Tasto di Seta" ("Touch of Silk"). Its refinement and softness, which indeed give the sensation of silk, derive from the particular characteristics of the soils where the grapes grow, and the notable care taken in both vineyard and cellar.

TASTING NOTES

Bright straw yellow color. The bouquet on the nose is intense, aromatic, floral with hints of acacia, cypress and mint. On the palate it is soft, well balanced, with a pleasant aromatic long finish.

FOOD PAIRING

Excellent as an aperitif; pairs well with risottos, fresh pasta dishes, egg and vegetables, fish, cold cuts and white meats.



VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Colli Piacentini DOC
Vineyard size:	2 ha
Soil composition:	Clay - medium texture - with presence of iron
Training method:	Guyot
Exposure:	West
Elevation:	200 m a.s.l.
Vines/Acre:	4,000/Ha
Age:	15 years
Harvest time:	End of August/Beg. of September
First vintage:	2004
Production:	6,500 bottles

WINEMAKING & AGING

Varietal composition:	100% Malvasia di Candia aromatica
Fermentation container:	Stainless steel tanks/20 days at 17 °C
Aging container:	Stainless steel tanks of 50 Hl
Length of aging:	4 months
Length of bottle aging:	1 months

PRODUCER PROFILE

Owner: Giovannella Fugazza
Winemaker: Stefano Testa
Total acreage of vine: 173 (70 Ha)
Winery Production: 100,000 bottles
Region: Lombardia

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	5 g/L
Acidity:	6.15 g/L
Dry extract:	19.5 g/L

