

SFACCIATA

MALVASIA COLLI PIACENTINI FRIZZANTE DOLCE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 2 ha
Soil composition: medium texture with clay and iron
Training method: Guyot
Elevation: 656 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: West
Vines age: 15 years
Harvest time: end of August, beginning of September
First vintage: 2000
Production: 4,500 bottles



WINEMAKING & AGING

Varietal composition: 100% Malvasia di Candia aromatica
Fermentation

Container: stainless steel tanks

Length: 10 days

Temperature: 59 °F

Maceration

Malolactic fermentation: no

Aging

Container: 40 hl stainless steel tanks

Length: 3 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 7%

Residual sugar: 95 g/l

Acidity: 5.45 g/l



FOOD PAIRINGS

Great at the end of a meal, served as a dessert alongside cakes and pastries. Also good between meals because of its moderate alcohol content.



TASTING NOTE

Bright straw-yellow color.
Very intense and aromatic bouquet with floral notes of citrus and mint.
Typically aromatic flavor, delicately sweet and persuasive, very persistent.

PRODUCER PROFILE

Estate owned by: Giovannella Fugazza

Winemaker: Stefano Testa

Total land under vine: 70 ha

Winery production: 100,000 bottles

Region: Lombardy (Italy)

