

TASTO DI SETA

MALVASIA COLLI PIACENTINI DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 2 ha
Soil composition: medium texture with clay and iron
Training method: Guyot
Elevation: 722-886 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: 2004
Production: 6,500 bottles



WINEMAKING & AGING

Varietal composition: 100% Malvasia di Candia aromatica
Fermentation

Container: stainless steel tanks

Length: 20 days

Temperature: 63 °F

Maceration

Malolactic fermentation: no

Aging

Container: 50 hl stainless steel tanks

Length: 4 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 2.9 g/l
Acidity: 5.65 g/l
Dry extract: 22.4 g/l



FOOD PAIRINGS

It is perfect as an aperitif and pairs well with first courses such as risotto or egg-and-vegetable dishes. Try it with fresh pasta such as Ravioli di magro in burro e salvia (ravioli with butter and sage).



TASTING NOTE

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

PRODUCER PROFILE

Estate owned by: Giovannella Fugazza
Winemaker: Stefano Testa
Total land under vine: 70 ha
Winery production: 100,000 bottles
Region: Lombardy (Italy)

