



PRODUCER PROFILE

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

SFACCIATA Malvasia Colli Piacentini DOC

WINE DESCRIPTION

This sweet sparkling wine takes its name from the Italian word for a person or thing that is flashy or shameless. It is made with 100% Malvasia di Candia aromatica from a single vineyard called "La Casotta". The iron-heavy clay of this vineyard yields grapes with exceptional aromas which are brightly expressed in the final wine.

TASTING NOTES

Pale straw yellow color. The bouquet on the nose is delicately sweet, with floral and fruity notes of citrus and apricots, together with fresh minty sensations. On the palate it is aromatic, full-bodied, balanced, with delicate acidity and sweetness from the residual sugar.

FOOD PAIRING

Ideal with appetizers and with desserts, especially pastries.

VINEYARD & PRODUCTION INFO

Vineyard name:	La Casotta
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:	2000
Production:	4,500 bottles

WINEMAKING & AGING

Varietal composition:	100% Malvasia di Candia aromatica
Fermentation container:	Stainless steel tanks/10 days at 15 °C
Sparkling technique:	Second fermentation in autoclaves
Aging container:	Stainless steel tanks of 40 HI
Length of aging:	3 months
Length of bottle aging:	1 months

ANALYTICAL DATA

Alcohol:	7 %
Residual sugar:	95 g/L
Acidity:	6.45 g/L

