

Malvasia


BLAZIC



COLLIO

ANALYTICAL DATA

% *Alcohol:*
13,5 %

 *Sugars:*
Dry

 *Vintage:*
2022

FOOD PAIRING



Main fish courses, baked angler fish, gratinated scallops, sea bass, mild spiced white meat



TECHNICAL DATA



Malvasia
Collio D.O.C.



Cormons (Vigne Alte Subida)



Marl and sandstone soil



Cultivation system:
Guyot, spurred cordon



Pest management:
Organic



Harvest period:
Second decade of September



Harvest mode:
Manual



Vinification:
6 hours room temperature
maceration on the skins



Aging:
in concrete tanks,
2 months in bottle



Temperature of service:
12-14 C°

ORGANOLECTIC NOTES



Color: Intense straw yellow



Bouquet: Pleasant and broad
with strong varietal
characteristics, flowers
and ripe fruits flavors



Taste: Smooth and fresh while
structured at the same time, clean
and elegant mineral aftertaste

