

MAGNÁS

MALVASIA

I.G.T. VENEZIA GIULIA



PRODUCTION ZONE

Cormòns, near the Magnàs winery.

VARIETY

100% Malvasia, from a vineyard planted in 1968.

TRAINING SYSTEM

Double-arched cane and Guyot

PLANTING DENSITY

4,500 vines per hectare

AVERAGE CROPPING LEVEL

50 hl per hectare

HARVEST

Manual, in mid September

VINIFICATION AND MATURATION

Soft crushing. Controlled-temperature alcoholic fermentation and maturation in steel on the fine lees for about eight months.

BOTTLING

Late May

SENSORY PROFILE

The signature deep straw yellow shimmers with golden highlights while the equally distinctive nose is redolent of apricots and peaches.

ACIDITY

4.8 g/l

ALCOHOL CONTENT

14% vol.

FOOD MATCHINGS

Particularly good as a partner for ham-based starters and fish cuisine.

SERVING TEMPERATURE

12°C to 14°C

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