



MALVASIA di Castelnuovo don Bosco DOC

From our family memories, Malvasia was the wine for parties, the end of the meal or a conversation between friends. It's an aromatic wine, sweet and light. It's easy to drink, low in alcohol content and very pleasant. Due to these characteristics it's very appreciated by women.

IN THE VINEYARD

Geographical location

Albugnano (AT). 500 meters above sea level facing south-east, south-west.

Grape: Malvasia nera lunga

Date of harvest: manual harvesting, usually performed in the first ten days of September.

Year of harvest: 1975, 2003, 2006, 2010

Training system: gujot

Soil type: Sant'Agata Fossili Marls, sandy soil

Yields for hectare: 11 t

AT THE WINERY

Winemaking: crushing and destemming, short temperature-controlled fermentation on the skin. After devatting for 5 days and temperature-controlled conservation.

Ageing: no

Bottling period: December

Bottle ageing: no

Size: 0,75l

TASTING NOTES

Light ruby red colour, combined with scents of red fruits, raspberries and wild strawberries which are interwoven with a fine bouquet of roses. Soft, enveloping taste. The grape characteristic fragrance is intact and enhanced thanks to the careful and accurate vinification.

Consigli per abbinamento: dessert wine. Excellent with pastries, traditionally paired with strawberry fruit salad.

Serving temperature: 8°



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