



Francesco Rotolo

CONFINIS

MALVASIA

2023

DOC Friuli Venezia Giulia

It is a vine widespread in Central Europe between Italy, Austria and Slovenia. In Italy, Malvasia Istriana finds its habitat in Friuli Venezia Giulia with different results. In the eastern hilly area, this dry white wine expresses great personality and appeal thanks to its well-defined aromatic notes.



Grapes: 100% Malvasia

ANALYTICAL FACTS

Alcohol % by vol: 12,5 %

Sugar: 1,8 g/l

Total acidity: 5,9 g/l

PRODUCTION NOTES

Soil: Marlstone of Eocene origin (so-called "ponca")

Vine training: Bilateral Cordons Guyot

Harvesting: Mid - end of September

Grape collection: Hand-harvesting

Yield: 70 q/hectares

Fermentation: In stainless steel vats for 10-12 days at 15/16 C°

Ageing: In stainless steel vats for 7 months

TASTING NOTES

Colour: Bright yellow

At nose: Notes of white flowers intertwine with scents of sweet yellow fruits for a pleasant and fresh bouquet

At palate: The taste is round and soft, saline and perfectly clean, with floral and iodine notes on the finish

Serving temperature: 11/13 C°

Food matches: Appetizers, seafood, fried foods, salted codfish and vegetables