



Malvasia

Classification: Dop Friuli

Grapes: Malvasia

Vineyard location: Friuli Venezia Giulia – Palazzolo dello Stella – Udine

Soil composition: 60% clay, silt and sand

Training system: Guyot

Vines per hectare: 4900

Yield (Q per Hectare): 90 q/ha

Harvest period: last days of September

Fermentation temperature: <17°C

Vinification method: the grape juice is left one night at 6°C to macerate on the marcs and afterwards an alcoholic fermentation below 15°C is held.

Partial malolactic fermentation

Maturation bottle: 2 months

Formats: 0,750 ml

Serving temperature: 8-10°C

Reccomended Glass: tulip or sommelier

Tasting notes

Color: straw yellow with greenish hues

Nose: scents of sage and laurel

Palate: dry, medium-structure

Serve with: Excellent as an aperitif. Appetizers, first courses of fish and shellfish

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