



Trellising

TECHNICAL SHEETS

Sparkling Dry White- Metodo Classico

2022

Bolormaa

IGP Malvasia dell'Emilia



Malvasia Aromatica di Candia 100%



2004



clay, soil



60 masl



4000 plants/ha

Organic Certified. Fertility and vitality of the soil is favored by little addition of cow manure from the own farm.

Manual harvest. Whole cluster soft pressing; spontaneous fermentation on its own yeasts; clarifications only by racking, no filtrations; 1st fermentation in stainless steel, 2nd fermentation in the bottle and aging on lees for min. 24 months, Dosage zero.

TASTING NOTES

Straw yellow color, persistent and delicate mousse; characteristic floral aromas with citrus notes. Fresh, savory.

PAIRINGS

Excellent as an aperitif. Fries and tempuras, creamy cheese and white meat.

Production in 2022: 500 bottles

Alc. 11,5% Vol

Contains sulfites

EU Organic wine



EMILIA ROMAGNA



**PODERE
GIARDINO**