



Trellising

TECHNICAL SHEETS

Sparkling Dry White

2024

Dah duh dah

IGP Malvasia dell'Emilia Frizzante



Malvasia di Candia Aromatica 100%



2004



clay, soil



50 m



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. Crush-destemming, skin contact 24/36 hours at still cap, racking by gravity, no pressing; spontaneous fermentation on own yeasts; clarifications only by racking, no filtrations; 1st fermentation in stainless steel, 2nd fermentation and bottle aging 12 months

TASTING NOTES

Straw yellow, bright; mousse rich and fine, citrus, grapefruit, sweet aromas; in the mouth picks up the citrus tones with dark, finely bitter notes. Drink that enraptures.

PAIRINGS

Savory appetizers, fries, tempura and cured meats; fresh cheeses, pizza, piadinas.

Production in 2024: 2500 bottles

Alc. 11,5% Vol

Contains sulfites

EU Organic wine



CELLAR VINEYARD



EMILIA ROMAGNA



**PODERE
GIARDINO**