

TENUTA



La Piccola

collezione Fontana



Malvasia
Dolce

NOTE:

WINE TECHNICAL FILE

Malvasia Dolce

WINE TYPOLOGY

Sparkling sweet Malvasia charmat method

VINES

Pure aromatic Malvasia

PLANTATION TECHNIQUE

Vertical trellis, cordon spur, guyot

PRODUCTION

80/85 q/ha

WINE NAME

Malvasia Dolce

WINE COLOUR

Bright Straw yellow

SCENT

Fruity with apricot, honey, light citrus and mineral hints

BODY OF THE WINE

Sweet but not excessively, delicate structure, very aromatic with a pleasant acidulous hint which donate freshness to this wine

AGEING

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BARRIQUES

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BOTTLE REFINING

3 months

SERVING TEMPERATURE

fridge temperature

SUGGESTED GLASS

Tulip shaped wine glass

BOTTLE TYPOLOGY

"Champagnotta" 75 cl.

FOOD/WINE MATCHES

Sweet wine to match the traditional pastry from Emilia, ciambella, fruit salad or amaretto cakes

LABEL

The label represents a banker from Florence which nowadays we would classify as a "transgender". Similar characteristics can be found in the wines obtained from Malvasia vines: only when we taste it we'll be able to determine the typology of wine that we are actually drinking.

Tenuta la Piccola Soc.Agr. S.S.

Via Casoni n.3. 42027 Montecchio Emilia (RE) – P.I. 02541910358

- tel. 0522864712 – e.mail info@tenutalapiccola.it

www.tenutalapiccola.it