

Malvasia

LINEA LUISA
NATIVE WINES



The origins of the Istrian variety of Malvasia, in the Friuli Venezia Giulia wine region, date back to the Republic of Venice in the 13th century. The name of the vine derives from the ancient port of Monemvasia on the Greek Peloponnese Peninsula, whose literal meaning is “single entrance”.

TASTING NOTES

Bright straw-yellow in colour, tending to golden.

Its extremely varietal bouquet is unmistakable, with aromas of citrus and hay, and spicy and savoury notes.

On the palate, it presents a fragrant entry, with a succession of lively and mineral notes typical of the grape. Its peculiarity is its unmistakable freshness, sapidity and underlying simplicity.

ACCOMPANIMENT

Perfect as an aperitif, it pairs well with fish-based dishes, such as seafood pasta and risotto, shellfish and raw specialities.

VARIETIES

100% Malvasia

VINE TRAINING SYSTEM

Guyot

VINES PER HECTARE

5.000

VINIFICATION

Low-temperature maceration. Fermentation for 15 days at a controlled temperature.

ÉLEVAGE

On fine-grained lees for 5 months

AGEING

In the bottle for a further 2 months

SERVING TEMPERATURE

10°-12°C