



GAIASCHI

· dal 1855 ·

Malvasia

Our Malvasia is obtained only with grapes from Malvasia Aromatica di Candia, imported from the island of Crete in the 15th century, and also cultivated by Leonardo da Vinci.



Name:	Malvasia
Type:	lightly sparkling wine
Quality assurance:	D.O.C.
Farming system:	Integrated Farming
Grape varieties:	100% Malvasia
Yield:	70 hl per hectare
Terrain:	calcareous clay
Estates:	Terra Rio dei Tristi - Ziano
Extension and altitude:	2 hectares - 280 m elevation
Cultivation system:	single curtain
Harvest:	September
Alcohol:	12% vol.
Serving temperature:	12 °C
Winemaking:	grapes are crushed and softly pressed right after picking. This wine undergoes a Charmat Method for re-fermentation. After bottling, it is stored in the bottle for 50 days before sale.
Tasting notes:	this wine is straw yellow colored. On the nose recalls immediately the notes of Malvasia. Lightly sparkling, is very aromatic yet dry wine.
Serving suggestion:	pairs well with risottos or seafood dishes.