



Hints of exotic fruits, mango, papaya and passion fruit, and an intriguing white chocolate fragrance burst from the glass. Its elegant taste is evenly balanced by freshness and body, tickling the palate with emerging mango and vanilla flavours. Its cream caramel long lasting aftertaste makes the second glass a must. It is a perfect match with fish crudité and seafood.

Colli Piacentini D.O.C. Malvasia 2014
(first year of organic conversion)

GRAPE VARIETY: Malvasia Aromatica di Candia

PRODUCTION:

- Harvested by hand in September, in 20kg cases
- Vinification – hyper reduction by soft pressing
- Fermentation in steel tanks at 15°C
- Refinement on lees for 7 months with repeated bâtonnage
- Bottled in May

PODERE PAVOLINI
BACEDASCO ALTO

Az. Agr. Graziano Terzoni

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