

# MALVASIA SPUMANTE DOLCE



## TECHNICAL SHEET

<b>Category</b>	Vino Spumante di Qualità del tipo Aromatico Malvasia Dolce
<b>Grape variety</b>	Malvasia di Candia aromatica
<b>Alcoholic strenght</b>	7,5% vol
<b>Residual sugar</b>	60g/l
<b>Serving temperature</b>	6-8°C
<b>Kind of bottle</b>	Special Champagne Flute 0,75 l
<b>Winemaking</b>	After a soft pressing, and a pellicular cryomaceration, malvasia ferments in a pressure tank with selected yeasts at a temperature of 12°-14°C till it gets the desired pressure keeping unaltered the typical flavour of the vineyard

## SENSORY ANALYSIS

<b>Colour</b>	Straw yellow with golden tints
<b>Fragrance</b>	Flavour of peach and apricot
<b>Taste</b>	Sweet, aromatic and very pleasant
<b>Gastronomic suggestions</b>	Dessert and seasoned cheese



BORGOFULVIA