

SCHIOPETTO

MALVASIA



Bright yellow in color with a warm golden hue. Ripe yellow peaches on the nose with scents of cherry blossom and a hint of strawberry. Creamy and fresh on the palate with full flavors of ripe fruit balanced by marked acidity.

Color: White

Grapes: 100% Malvasia

Soil: Eocene marl

Training System: Guyot bilateral

Yield per HI/Ha: 55 HI/Ha

Fermentation: in stainless steel for 10-12 days

Aging: 8 months on the lees in stainless steel with at least 5 months in bottle

Represented by Soilair Selection

[Seventy.com/Malvasia](https://seventy.com/malvasia)