

SPARKLING WHITE WINES

SPARKLING
MALVASIA

D.O.C. COLLI PIACENTINI

ESSENCE
OF
OUR LAND



**SPARKLING MALVASIA
D.O.C. COLLI PIACENTINI
GRAPE VARIETY**

This is a varietal wine produced from white Malvasia di Candia grapes, historically cultivated in the Piacentine hills.

VINIFICATION

Whole cluster grapes are soft-pressed immediately after the harvest.

A part of the must is preserved at temperatures close to 0°C, ready for the subsequent blending of the cuvée.

The sparkling quality is developed in pressure resistant steel vats thanks to the second natural fermentation of the cuvée, composed of the dry base and the must.

ALCOHOL CONTENT

11% vol.

SENSORIAL ANALYSIS

Intense fragrance with floral and varietal notes, smooth and fresh on the palate.

PAIRING

Perfect as an aperitif, traditionally combined with Piacentine salumi (salamo, coppa, pancetta).

SERVING TEMPERATURE

8 - 10° C



MARIA
POGGI AZZALI
TENUTA PERNICE®

LOCALITÀ PERNICE 283
29011 CASTELNOVO VAL TIDONE
BORGONOVO V.T. PIACENZA
TEL. E FAX 0523 860050
WWW.TENUTAPERNICE.IT

