

# *MALVASIA MIKLUS*

## 2019

**Production area:** San Floriano del Collio (Friuli Venezia Giulia)

**Recognition:** Controlled designation of Origin DOC COLLIO

**Soil composition:** hilly, consisting of layers of clayey marl and sandstone, locally called "opoka"

**Altitude:** 220 meters above sea level

**Vineyards:** without use of synthetic products and herbicides

**Vine variety:** 100% Malvasia Istriana

**Vineyard age:** 15 years

**Pruning system:** Guyot

**Harvest period:** September 2019

**Type:** *Dry white*

**Vinification:** The grapes are harvested and selected manually, then destemmed and gently pressed, cooled down to 8°-10°C and macerated on the skins for 24 hours. Then they are soft pressed and after that the alcoholic fermentation in stainless steel tanks begins, at controlled temperature between 16° and 18°C. It is followed by the ageing for about 7 months in contact with the yeasts until the bottling in steel tanks, always at controlled temperature. The wine is filtered and then aged in bottles.

**Visual appearance:** straw yellow colour.

**Olfactory and gustative features:** This wine has an ample and very complex bouquet, slightly aromatic with hints of nutmeg, peaches in syrup and apricot, with an after-taste of tropical fruit, very persistent, mineral, refined and harmonic.

**Food pairing:** It can be a meditation wine. It pairs well with mature cheese, fried fish, stockfish, lobster, cuttlefish with polenta, white meat etc.

**Serving temperature:** 12° C

**Alcohol content:** 15% vol.