

Malvasia



Malvasia 2018

Classification

Bianco - D.O.C. Collio

Vine location

Brazzano (Cormòns) in the South of the Collio Goriziano D.O.C.

Cru

The Podere Ca' delle Vallade which belongs to the Perabò family, has southeasterly exposure and is located halfway up a very sunny slope and whipped by cold north-easterly winds.

Grape variety

100% Istrian Malvasia (Native variety)

Year of vineyard planting

1960

Altitude

70 metres above sea level

Soil profile

"Flysch di Cormòns" made up of alternating layers of sandstone and marl. The current arrangement was obtained by tilling the soil by hand, so as not to alter the contour lines and leaving the original geological layers below intact.

Yield

6000 kilos per hectare

Training system

Double-arched cane

Vine density

High considering the steepness of the terrain

Harvest period

Beginning of October

Pest control

Responsible and environmentally sustainable management

Harvest

Strictly handpicked

Vinification

"La Mont-Brach" Malvasia is obtained by macerating the crushed grapes in order to enhance the extraction of aromas from the skins and after pressing the must is fermented in cement tanks at a controlled temperature.

Alcohol content

14% vol

Colour

Straw yellow with good brightness

Bouquet

When young it has an aroma reminiscent of that of a rose, which when mature develops spicy overtones, particularly white pepper.

Flavour

It has considerable body and a marked personality, consistently presenting a characteristic brackish acidity.

Wine and food pairing

Its flavour is long and persistent without being intrusive, it is an ideal match for simply prepared good fish, Grado-style broth, shellfish and mackerel.

Best served

Not less than 12°C

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