



Cantina Formigine Pedemontana



For.Mo.Sa MALVASIA Malvasia Emilia IGT Sweet Aromatic Quality Sparkling Wine

PRODUCTION AREA: hills and foothills area of the southern parts of Modena province.

VINES: 100% aromatic Malvasia.

VINIFICATION: soft-pressing, immediate draining and cold fermentation without skin contact.

STORAGE: refrigerated stainless steel silos.

SECOND FERMENTATION: autoclaving (Charmat process) temperature controlled.

BOTTLING: isobaric bottling, after sterile filtration at ambient temperature.

LONGEVITY: to be consumed preferably within 15 months after grape harvest in order to maintain its freshness. High temperature storage speeds up its ageing.

ALCOHOLIC CONTENT: 7,5%. Shows a sugar residue of around 50 g per liter.

PACKAGING: Collio heavy bottle green, 750 ml; sparkling wine cork; boxes of 6 bottles.

ORGANOLEPTIC FEATURES

COLOUR: brilliant pale yellow.

FRAGRANCE: typical aromatic Malvasia taste, very pleasant.

TASTE: sweet with a persistent taste. Light sparkling. Fresh and harmonious.

SERVING TEMPERATURE: 8-10° C.

ADVICE: perfect for desserts and ice creams. Suitable also with dry cakes.

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