

Daphne

Malvasia DOC Dry, Malvasia DOC Secco



Colour: pale yellow.

Bouquet: intense and aromatic.

Taste: delicate, fresh, lively, intense with typical aroma.

Data sheet

Bottle: 0,75 l. cork

N° of bottles produced: 15.000

Classification: slightly sparkling dry white wine
fermented in stainless steel tank

Area of production: Reggio Emilia

Place: La Rampata

Plant system: "Cordone speronato"

Max. production per hectare: kg. 14.000

Soil: clayey soil

Sugar: 11 g/l.

Total acidity: 6,2 g/l.

Volatile acidity: 0,35 g/l.

Vintage: 2021

Alcoholic content: 11,5% vol.

Serving temperature: 10° C

Vines: Malvasia di Candia

Ageing: To be consumed while young within 1 or 2 years

Pairing

Emilian cuisine

Parmigiano Reggiano cheese seasoned 24-30 months,
erbazzone (typical Emilian pie), raw ham seasoned
24-30 months.

Italian cuisine

Spaghetti with clams, parsley and lemon rind.

International cuisine

Cheeseboard, quiche Lorraine, vegetable fried rice.

Casa Medici cuisine

Spaghetti, courgettes, courgette blossoms and crisp
speck.

Vegetarian cuisine

Fusilli pasta, courgettes, courgette blossoms,
asparagus, basil and lemon rind.