

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 at natural fermentation

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: 2020

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.

Casa Medici cuisine

Spaghetti, courgettes, courgette blossoms and crisp speck.

Vegetarian cuisine

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