

Nebbie d'Autunno

Malvasia IGT Sweet



Colour: pale yellow.

Aroma: intense and aromatic.

Flavour: subtle, fresh and vibrant with typical intense, sophisticated, persistent redolence. Delectable sweetness that becomes intriguing savoured glass after glass.

Data sheet

Bottle: 0,75 l. cork

N° of bottles produced: 12.000

Classification: partially fermented grape must in stainless steel tank

Area of production: Reggio Emilia

Place: La Rampata

Plant system: "Cordone speronato"

Max. production per hectare: kg. 10.000

Soil: clayey soil

Sugar: 117 g/l.

Total acidity: 6,5 g/l.

Volatile acidity: 0,30 g/l.

Vintage: 2023

Alcoholic content: 4% vol.

Serving temperature: 6 - 8° C

Vines: Malvasia di Candia

Ageing: To be consumed while young within 10/12 months

Pairing

Emilian cuisine

Cream-flavoured ice cream dressed with traditional gold quality balsamic vinegar, aged 25 years.

Italian cuisine

Cassata siciliana (Sicilian cake with ricotta cheese, chocolate, candied fruit and liqueur).

International cuisine

Red velvet cake, macarons, apple pie.

Casa Medici cuisine

Zuppa inglese pudding.

Vegetarian cuisine

Cream-flavoured ice cream dressed with traditional gold quality balsamic vinegar, aged 25 years.