

Quintessenza Malvasia Spumante Sweet

Colli Scandiano e Canossa DOC sweet



Colour: straw yellow.

Bouquet: intense and aromatic.

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

Data sheet

Bottle: 0,75 l. cork

Classification: sweet sparkling white wine

Plant system: "Cordone speronato"

Area of production: Reggio Emilia

Place: hills of Reggio Emilia

Max. production per hectare: kg. 16.000

Soil: clayey soil

Sugar: 75 g/l.

Total acidity: 6,20 g/l. (average indicative value)

Volatile acidity: 0,35 g/l. (average indicative value)

Vintage: NV

Alcoholic content: 7% vol.

Serving temperature: 8 - 10° C

Vines: Malvasia di Candia Aromatica

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

Pairing

Traditional emilian cuisine

sbrisolona cake (hard and crumbly cake made with almonds),
intrigoni (fried sweet dough to eat with powdered sugar on),
zuppa inglese.

Italian cuisine

Torta della nonna (creamy cake with pine nuts), pastries,
sicilian cassata.

International cuisine

Angel cake, key lime pie, apple pie.