

## Daphne

Malvasia DOC Dry



**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:** 2022  
**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.

