

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: 2024

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.

