

# COLLE PIZZUTO



**UMBRIA**  
TYPICAL GEOGRAPHICAL INDICATION (IGT)  
MALVASIA



**VITICULTURE**  
Organic certified "Suolo e Salute"

**PRODUCTION AREA**  
Sangemini Loc. Colle Pizzuto Italy

**VINEYARDS' AVERAGE ALTITUDE**  
mt 270 - mt 290 on sea level

**VARIETY**  
100% Malvasia, vines age 6 years on average



**YIELD PER PLANT**  
600-800 gr per plant

**FARMING SYSTEM**  
Guyot



**TYPE OF SOIL**  
Clayey, limestone

**AGING**  
In stainless steel without temperature control or filtration for 6 months on its own fine deposits, 6 months in the bottle



**ANNUAL AVERAGE PRODUCTION**  
2,500/3,500 bottles

**PACKAGING**  
12x75 cl cardboard



**COMBINATION AND SERVICE TEMPERATURE**  
This Malvasia goes well with fish dishes, white meats and blue cheeses such as gorgonzola, but it is also excellent as an aperitif. Serve at a temperature of 10° C

..T3..

**LEONARDO BUSSOLETTI**  
VIGNAIUOLO A NARNI