

COLLEPIZZUTO MALVASIA UMBRIA



UMBRIA

Typical Geographical Indication
MALVASIA



VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Sangemini, Colle Pizzuto, Italy

VINEYARDS' AVERAGE ALTITUDE

mt 290 on sea level



VARIETY

100% Malvasia, vines age 8 years on average

YIELD PER PLANT

600-800 gr per plant

FARMING SYSTEM

Guyot



TYPE OF SOIL

Clay, limestone

AGING

In stainless steel barrel at controlled temperature, 6 months on its own fine deposits, 6 months in bottle



ANNUAL AVERAGE PRODUCTION

2,500/3,500 bottles

PACKAGING

6x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

This Malvasia goes well with fish, white meat and blue cheeses such as Gorgonzola, and is also excellent as an aperitif. Serve at the temperature of 10-12°C.



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI