

# 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 pairs well with roasted white meats, blue cheeses, and regional first courses. Excellent as an aperitif. Serve at 10-12°C.



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