



MALVASIA OF BOSA

CONTROLLED DENOMINATION OF ORIGIN

Young



Varieties

100% Malvasia of Sardinia

Alcohol content

13,5% vol

Color

Straw yellow tending to golden

Scent

Broad and intense, aromatic with marked notes of fruit and flowers, especially apricot and nuances of acacia honey

Taste

Sweet and fresh, warm and full in the rediscovery of fruity notes; long and pleasant taste-olfactory sensation that makes it fine and elegant, harmonious and balanced

Pairings

A "conversation" wine, excellent as an aperitif or paired with pastries, especially typical Sardinian almond cakes

Maceration

Cryomaceration for 24 hours at a temperature between 32°F and 41°F

Fermentation

Spontaneous fermentation with native yeasts at a controlled temperature of ~68°F for 20 days

Maturation

On the noble lees for 6 months

Refinement

10 months in steel

TECHNICAL DATA SHEET

Vineyards Campéda/Làcos Bosa, Planargia Sardinia	Altitude 160 m.a.s.l.	Exposure Southwest	Soil Medium-textured, tending to calcareous
Form of breeding Modified Sardinian sapling on espalier		Harvest period Late grape harvest: first decade of October	
Harvest Manual; careful selection of grapes	Average density 5.000 plants per hectare	Yield 35 oz / plant 11000 lb / hectare	Production 1.500 bottles of 16.90 fl oz