



MALVASIA OF BOSA

CONTROLLED DENOMINATION OF ORIGIN

Reserve



Varieties

100% Malvasia of Sardinia

Alcohol content

17% vol

Color

Loaded straw yellow with amber highlights

Scent

Complex and fine, ethereal bouquet with sensations of dried fruits, particularly almond and roasted hazelnuts.

Taste

Distinct saltiness, soft, warm due to high alcohol and glycerin content; fine and elegant, with great intensity and persistence; long and pleasant finish.

Pairings

Great "meditation" and aging wine; excellent with pastry in general and dry; dark chocolate and combinations with some type of spicy cheese.

Maceration

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

Fermentation

Spontaneous with flor yeasts, at controlled temperature of ~68°F for 20 days

Maturation

On the noble lees for 6 months

Aging

24 months in drained chestnut barrels, following the technique of oxidative wines

Refinement

10 months in steel
3 months in bottle

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: second decade of October	
Harvest Manual; careful selection of grapes	Average density 5.000 plants per hectare	Yield 24.69 oz / plant 7700 lb / hectare	Production 1.000 bottles of 16.90 fl oz