

Malvasia Dolce Spumante



Spumanti

Grape production area:
hilly area of Emilia.

Grapes:
pure, aromatic Malvasia di Candia.

Vinification:
white-wine vinification. The grapes are softly pressed. The must is stored in cold rooms until the prise de mousse phase.

Prise de mousse:
natural fermentation with the Charmat method.

Appearance and sensory characteristics:
intense mousse, medium straw yellow in colour. Intense, persistent, fruited aroma with a slight hint of peaches. Fresh, delicately sweet, harmonious flavour.

Alcoholic strength:
6°

Food pairing and serving:
a wine to enjoy with desserts, pastries, oven-baked confectionery, fruit salads. Excellent with a slice of "Bensòn", the classic Modenese ring-shaped cake.

Serving temperature 8° - 10°C



DAL 1907

CANTINA DI
S. CROCE