



ferraia

"Acino d'oro" – Malvasia ferma Colli Piacentini D.O.C.

I Vineyard

AREA OF PRODUCTION:
Val Tidone – Piacenza – Emilia Romagna

TERROIR:
medium density, calcium, marno

EXPOSURE:
South

PLANTING DENSITY:
7000 plants/hectar

PLANTING SYSTEM:
simple Guyot

YELD PER HECTAR:
70 q.li

I Winemaking

BLEND:
100% Malvasia di Candia Aromatica

VINIFICATION:
crio maceration on the skins for 48 hours.
Fermentation with selected yeasts at controlled temperatures.
Stainless maturation and subsequent bottle aging for a total of 12 months.

I Wine

STILL WHITE

COLOUR:
golden yellow with golden highlights

BOUQUET:
separate and distinct, with typical expression of the varietal characteristics

PALATE:
dry, velvety, warm and soft

PAIRINGS:
appetizers and main dishes of fish, salami and cheese slightly arborinati.

SERVING TEMPERATURE:
6°-8° C

ALCOHOL CONTENT:
13,5% vol

