

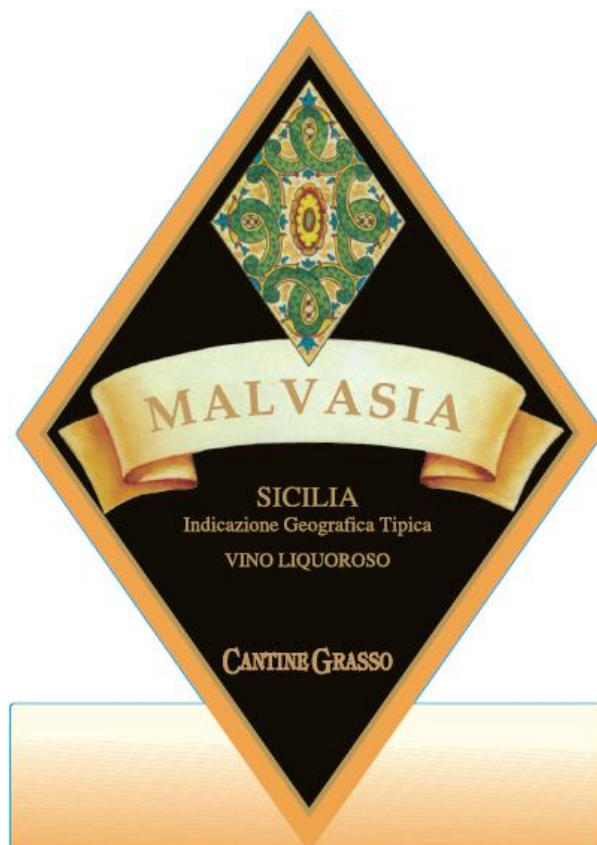


CANTINE GRASSO

MALVASIA

TECHNICAL SHEET

Appellation:	Terre Siciliane - Indicazione Geografica Protetta (IGP)
Production Area:	North-Eastern Sicily
Type of Soil:	Sandy
Grape Varieties:	Malvasia
Blend of Grapes:	Malvasia 100 %
Training System:	Head training
Vines per Hectare:	4.000
Yield per Hectare:	60 Quintals
Yield per Vine:	Kg 1,2



Vinification:	The grapes, fully ripened, are manual harvested and dried under the sun for a week. After a soft pressing, the must is enriched with concentrated must from the same grapes. A little percentage of alcohol may be added till 16 degrees.
Primary Aging:	Six months in Slavonian oak barrels
Secondary Aging:	Almost four months in bottle

ANALYTICAL DATA

Alcoholic Content:	16 % Vol.
Total Acidity:	5,0
Residual Sugars:	130 g /l

ORGANOLEPTIC FEATURES

Color:	Intense golden yellow with an amber glow
Bouquet:	Nose: fine aromas of citrus flower honey, candied orange peel, dried figs, dates and peaches in syrup, in perfect harmony with the delicate scents of bay leaf, lemongrass, marjoram, sage, oregano and oriental spices. Palate: an enchanting texture that unfolds almost in a whisper, with the class of its noble heritage; an expression of Sicily's warm sun, enriched and caressed by subtle yet deep nuances of the sea and fruit that are both endearing and exciting.
Serving Temperature:	12°C
Suggested Glass Type:	Tulip
Serving Suggestions:	sweetness calls for sweetness, we therefore recommend serving it with an apple and raisin strudel straight from the oven, crème brûlée, a mille-feuille with vanilla mousse or a wonderful orange tart with lavender ice cream. Also excellent served with foie gras and full-flavoured blue-veined cheeses.
Aging Potential:	8-10 years