



NERONEIMPORTS

MORO

## MALVAZIJA

**Style:** Dry white wine.

**Colour:** Crystalline, golden yellow in color, and thick.

**Aroma:** Its intense bouquet reminds me of pineapple, apricots, and kiwi, followed by hints of acacia, almond, and rosemary.

**Taste:** The taste is warm, and the accentuated acidity refreshes us and leaves a mineral aftertaste. An intense wine with a full and elegant character with a long-lasting aftertaste.

**Food pairing:** Pasta with pesto Genovese, poultry, grilled tuna, baked grouper, fried calamari, or cuttlefish.

**Serving temperature:** 8 – 10°C

**Vineyard:** Grassy vineyard with marl. West exposition.

**Vine form:** Single cordon with 4 buds.

**Harvest:** Hand harvest, second half of September.

**Vinification:** After light compression, poured into a stainless steel tank for 12 days of fermentation at 15 ° C. Mixed with fine yeast until January.

**Maturation:** 1 year stainless steel tank.

**Bottling:** 0,75L bottle with cork

