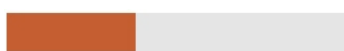


PRIMOSIC

Malvasia



Acidity



Fruity



Tannin



Structure



Description Malvasia Istriana is a native grape variety of a cross-border area that includes Istria (Croatia), Slovenia and Friuli Venezia Giulia. Malvasia is a dry wine, that reminds aromas and flavors of the Mediterranean coast.



Vinification Traditional white vinification, soft pressing with pneumatic press, static decantation of the must, controlled temperature fermentation (18°C) in stainless steel tanks.



Tasting notes Straw-yellow color with golden glares; average alcohol content. Characteristic nose, reminiscent of geranium. The palate is dry, with an elegant bitterness, slightly citrusy and with a hint of apricot. Malvasia Istriana has a delicate aftertaste of summer fruits.



Food pairing Fish starters, fresh cheeses, seafood, shellfish, and delicate first courses based on fish, such as risotto with shrimps and linguini with clams. A classic pairing is with the traditional fish "boreto", or with the seabass in salt.



Appellation DOC Collio



Grape variety Malvasia Istriana



Type of soil "Ponca" (marl-sandstone)



Cultivation method Guyot



Accolades *Vintage 2019*: The Wine Hunter Award ROSSO. *Vintage 2018*: Best Italian Malvasia (Festival Malvazija).



Serving temperature 10 - 12°C