



MALVASIA PUGLIA

INDICAZIONE GEOGRAFICA TIPICA

DESCRIPTION

Tasting a 100% varietal Malvasia is always an experience that should not be missed, and among Italian Malvasia that from Puglia is undoubtedly interesting and ideal for sophisticated palates

WINEMAKING

Pressing of full grapes. Maceration for about 8-12 hours on the skins followed by fermentation at controlled temperature.

WINEMAKER'S NOTES

Fresh and delicate white wine, with hints of tropical fruits, tasty and well balanced. Best enjoyed young.

FOOD PAIRING

Pairs well with shellfish starters, fresh cheese and fish dishes such as salmon or smoked fish. To be served at 12° C.

CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



Geographic Area
Apulia

Alcohol
11,5%

Grapes/Blend
Malvasia 100%

PH
3.10

Acidità totale
5.6 g/l

Harvesting Period
Mid September

Residual sugar
6.93 g/l