

Cagliari D.O.C.

MALVASIA

Cagliari Doc



Malvasia Cagliari Doc with a pleasantly bitter aftertaste of toasted almonds. After a light maceration at controlled temperature, it matures in oak barrels. It pairs well with dry almond paste pastries or blue-veined cheeses. According to the oenologist Attilio Dejana, this wine has been described as the best dry wine in Italy and the world.



WINE NOTES

MALVASIA

Ground: Calcareous-siliceous

Climate: Mediterranean, with mild winters, moderate rainfall, and hot, ventilated summers

Harvest: Late, manual harvest

Winemaking: Light maceration at controlled temperature

Refinement: In 60-liter and 225-liter oak barrels

Bottling: Under nitrogen atmosphere

Analytical data: Alcohol content: 14.5-15.00% Total acidity: 5.50 g/L Residual sugars: 50 g/L

Organoleptic characteristics: Color: Straw yellow with golden hues Taste: Sweet, harmonious, and savory with a pleasantly bitter aftertaste of toasted almonds

Pairings: Ideal with dry almond paste pastries or blue-veined cheeses

Service temperature: 12-14°C

Format: 37.5 cL

AWARDS:
GALLERY:

