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.

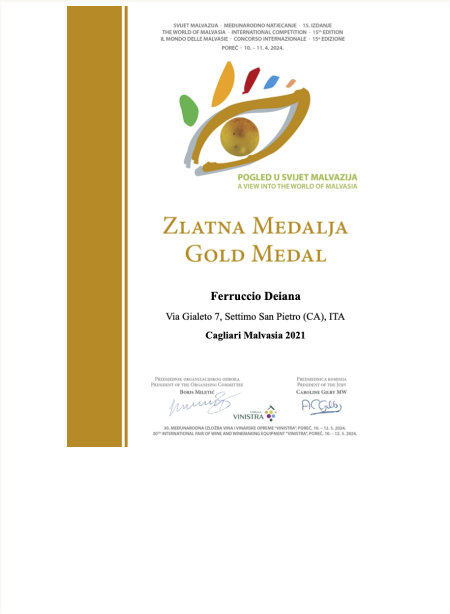
WINE NOTES

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:


SVIJET MALVAZIJA - MEĐUNARODNO NATJECANJE - 15. IZDANJE
THE WORLD OF MALVASIA - INTERNATIONAL COMPETITION - 15th EDITION
IL MONDO DELLE MALVASIE - CONCORSO INTERNAZIONALE - 15ª EDIZIONE
POREČ - 10. – 11. 4. 2024.

POGLED U SVIJET MALVAZIJA
A VIEW INTO THE WORLD OF MALVASIA

ZLATNA MEDALJA
GOLD MEDAL

Ferruccio Deiana
Via Gialeto 7, Settimo San Pietro (CA), ITA
Cagliari Malvasia 2021

Predsjednik organizacijskog odbora
President of the Organizing Committee
BORIS MILOTIĆ

VINISTRA

Predsjednica žirija
President of the Jury
CAROLINE GILBY MW

30. MEĐUNARODNA IZLOŽBA VINA I VINARSKE OPREME "VINISTRA" | POREČ, 10. – 12. 3. 2024.
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