



Conte d'Attimis-Maniago

MALVASIA 2007

Colli Orientali del Friuli
denominazione di origine controllata

Grapes Used

100% Malvasia Istriana grapes from ancient indigenous Friuli vines.

Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil South exposure.

Training system - yield per hectare

Doppio capovolto (double bending canes).
Area: 1,96 hectares. Average production: 6,000 kg/Ha, 4,000 litres/Ha.

Harvest period - vinification methods

Manual grape harvesting, third week in September. White wine vinification method with a brief pre-fermentation maceration followed by slight pressing of the grapes. Controlled temperature fermentation (at 18°C) to encourage development of the primary aromas. The wine remains "sur lies" until bottling

Maturation and ageing

In the bottle, stocked horizontally in the underground cellars for at least four weeks prior to labelling.

Longevity

Over three years.

Sensory characteristics

In the great family of Malvasia wine, the position held by the Istrian variety is surely the most prestigious due to its high quality production. This wine has a straw yellow colour with greenish undertones and its expansive bouquet is reminiscent of jasmine and ripe fruit. Slightly aromatic, refined and dry.

Food and wine pairings

An excellent first course wine to be served with vegetable and seafood sauced pasta and risotto dishes. A superb accompaniment to seafood, crustacean and salted fish entrées.

Service

Best when chilled (12°C).

Bottles produced

10,800 Bordeaux bottles, 750 ml.

Analytical parameters

Actual alcohol content by volume	% Vol.	14.00
Residual reduced sugars	g/l	1.90
Total acidity	g/l	5.50
Net dry extract	g/l	20.10

