



# MARCUZZO VINI



## MALVASIA FRIZZANTE

Sparkling straw-colored wine with a pleasant and aromatic scent. The fragrance of mixed florals harmoniously revive delicate hints of muscat grapes with a sweet and delicate finish.

**Type of product:** Sparkling white wine

**Alcohol:** 11.5% Vol.

**Production area:** Province of Treviso (Veneto)

**Varietal:** Malvasia i.g.t. Veneto

**Agronomic characteristics:**

The vineyard is cultivated on medium-textured almost clayey soil, exposed towards the southeast. Using Guyot and Silvoz training system, with a density of 4500 plants per hectare. The fertilization is organic, integrated with phytosanitary defense.

**Production process:**

The harvested and destemmed grapes are placed in a tank with a controlled temperature of 10-12 ° C, after 4-6 hours the grape must is separated from the skins, the skins are then softly pressed and the grape must starts its fermentation in stainless steel tanks with a controlled temperature of 18 ° C. Once fermentation is completed the decanted wine rests in a tank for about 2 months. After this period the wine is ready to be put on the market or bottled.

**Food Pairing:** With its delicate and fragrant flavor, this wine is recommended for the whole meal in summer months. It is also great with appetizers, light first courses and fish-based dishes, as well as cold pasta salads or vegetable-based pasta dishes.

Enjoy this wine paired with biscuits and in company of friends.

**Serving temperature:** 10 ~ 12 ° C

