

Malvasia Passito DOC Luna di Candia Castelli del Duca



The Producer:

Malvasia di Candia, the variety used for this wine, is a traditional grape variety from the widespread Malvasia family, which probably originated in Crete. The passito style is used throughout Italy and is a traditional method of producing a sweet wine by drying out the grapes before fermentation, thus concentrating the natural flavours. Colli Piacentini – literally the hills around the medieval town of Piacenza south of Milan, is developing into one of the more interesting areas of production in northern Italy. Malvasia Passito Colli Piacentini DOC was created in 1984.

The Wine:

Grapes: 100% Malvasia Bianca di Candia aromatica
Area: From vineyards in Valtidone, at an altitude of about 700ft above sea level
Av. Age of vines: 25 years
Vine density: 4,000 per ha.
Training system: Guyot
Yield: 60 hl/ha.
Harvest: Early September
Vinification: The grapes are dried until late November then crushed. The wine is then vinified between 190 – 220C in stainless steel vats and barriques.
Ageing: Aged for 5 months partially in barriques and partially in stainless steel vats.

Tasting Notes:

- A deliciously sweet wine with a lovely balancing crispness on the finish that makes it an ideal way to finish a meal.
- One of those delicious esoteric wines that makes Italy such a great place to discover new wines. From vineyards in the hills surrounding the medieval town of Piacenza a wine of significant craftsmanship. A deliciously sweet wine with a lovely balancing crispness on the finish that makes it an ideal way to finish a meal.

Code: 1515
ABV: 14,5%
Pack: 6*75cl
Vegan: No
Vegetarian: No
Organic: No
Closure: Cork

