



the **wave**
of change



TECHNICAL DATA SHEET DOLCE VITAE



Variety: Malvasia di Candia Aromatica

Denomination: IGP PUGLIA (Protected Geographical Indication)

Production: Organic – Certified IT BAC 168779

Harvest: October

Training system: Spurred cordon

Yield per hectare: 7tons

Vinification: The overmatured grapes are harvested during the night. The vinification takes place with a short maceration avoiding the beginning of the Fermentation. The must is sent to a vacuum soft press and poured into barrels.

Ageing: 12 months in barrels

Alcol: 13+6% vol.

Colour: Antique gold and amber

Tasting notes: **Aroma:** Pleasant and fragrant aromas that recall yellow flowers and honey notes, peach and candied citrus, aromatic herbs and marine tones and a soft spicy vein.

Flavour: Fine approach during the testing, balanced, enveloping but not sickly, with a long citrus-spiced closure and evidence of candied fruit, cardamom and dried fruit.

Serving temperature: 12 - 13 °C

TECHNICAL DATA SHEET 01/05/2015 – The present replaces and supersedes the previous one. The variation of data and product are not subject to notice