



SOLUNA di Malvasia – Doc Collio



GENERAL DATA:

Vineyard: located in Ruttars in the municipality of Dolegna del Collio.

Kind of ground: Marl.

Grape: Malvasia.

Type of cultivation: Cordon trained for 40 years.

VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, the grapes remaining to dry for ten days under the sun and under the moonlight, hence the name "Soluna", (Sole + Luna in Italian), then steeped in a cold horizontal press for eight hours and the must is cleaned through settling. The fermentation takes place in steel tanks at a controlled temperature of 16°C.

When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about eight months at a constant temperature. At the end of this period, the wine is bottled. There follows a further long period of refining in the bottle before the wine is distributed.

ORGANOLEPTIC CHARACTERISTICS:

It has a golden yellow color. Its bouquet is intense, characteristic and elegant. The taste is soft, full, generous, distinguished.


FURTHER INFORMATION:

Drink with: grilled fish, shellfish, seafood. It also makes an excellent aperitif.

Longevity: 7 years.

Serve at: 12°C.

PRIZES AND AWARDS:

-  DUE BICCHIERI "Gambero Rosso":
Vintage 2008
- **84 punti** "Migliori vini italiani – Luca Maroni":
Vintage 2010

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