



STOCCO

SINCE ✕ 1910



MALVASIA ISTRIANA DAI CLAPS

[IGT Trevenezie]

Organoleptic notes and food pairing

A straw yellow coloured wine with greenish tinges. It has a dry note, with lively hints of exotic fruits and spice, and is reminiscent of apricot and peach. Fresh and lively on the palate, it is ideal served as an aperitif but is also sublime with soups, in lagoon broths and with rich platters of grilled fish. It is magnificently matched to crustaceans.

Terrain type:

flat land, clayey

Cultivation system:

modified Sylvoz

Density:

3000 plants per hectare

Harvest method:

manuale

Bottle type:

0,75 l

Vinification:

cold maceration of the destemmed grapes, soft pressing, static decantation, fermentation in stainless steel, batonnage, ageing on the lees for six months.