Mami

TECHNICAL SHEET

Category
Emilia IGT white wine

Grape variety
Malvasia di Candia Aromatica

Alcoholic strenght
13,5% vol

Residual sugar
14 g/l

Serving temperature
4-6°C

Kind of bottle
Heavy burgundy 0,75 lt.

Ground
Medium texture, sub-alkaline and slightly calcareous ground, with deep veins of soda sulphate

Exposure
South and South-East

Trees disposal
4.500 Plants/Ha

Pruning
Guyot cane pruning

Production
75 Q.li/Ha

Methods of grapes protection
Biological control

Winemaking
Manual harvest in crates. One part of the grapes is late harvested to ensure the bunches a higher sugar and aromatic ripeness before a soft pressing. Fermentation is carried out at a controlled temperature. Wine obtained from overripe grapes is aged in second and third-use French oak barriques. For the remaining wine ageing is carried out in stainless steel vats. Blend is made in vat before bottling

SENSORY ANALYSIS

Colour
Intense and bright yellow, with golden glints

Taste
Pleasant acidity combined with complex minerality making this wine very particular with a long finish. Its residual sugar ensures a pleasant drinkability

Fragrance
Clear hints of white flowers and notes of tropical white flesh fruits

Gastronomic suggestions
Main courses with light fish sauces, white meat and baked fish dishes

Il Poggiarello