



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:

100% Malvasia di Schierano

PRODUCTION AREA:

The grapes used in the production of our Malvasia come from vineyards grown on hills characterized by medium-bodied marls which, as opposed to lime, mainly contain soil separates such as quartz sand and very fine silt, that give the wine a high content of mineral nutrients and a straightforward bouquet.

VINE TRAINING SYSTEM:

The vines are trained with the Guyot system on vertical trellises positioned on the very steep hills.

VINIFICATION PROCESS:

The grapes are collected and quickly taken to the cellar where they are destemmed and delicately crushed to extract only the most noble and aromatic notes from the peel and the outer area of the berries. The must is immediately refrigerated and later it is partially fermented in autoclaves so that the carbon dioxide, which produces the lively bubbles, remains partially dissolved in the wine. Fermentation is then stopped by means of refrigeration, in order to leave a high sugar content.

ORGANOLEPTIC CHARACTERISTICS:

The beads are delicate and persistent. The color is light cherry red. The bouquet is intense and brings to mind musk, with distinct scents of blueberry and wild strawberry. The flavor is sweet, lively and reminiscent of the aromatic characteristics.

FOOD PAIRINGS:

This sweet and aromatic wine is well-matched with fruit tarts and pastries. It is an ideal companion in moments of celebration and a pleasantly refreshing drink at any time of the day, including after playing sports.

SERVING TEMPERATURE:

8° C (46° F)

ALCOHOL BY VOLUME:

6% Vol

