



DULCEM

MALVASIA DI CASORZO D.O.C.

Malvasia di Casorzo is an extremely rare variety of grapes, grown in the municipalities defined by the production specification. It is one of the most ancient autochthonous vine of this region. The grape is aromatic, quite unlike any other, releasing fragrances and delicate overtones of rose and white peach.

Dulcem is a sweet aromatic wine, pétillant – the result of the natural fermentation, made of grapes from vineyards facing south/southwest. The easy drinkability of this wine is due to its fragrance, but also to its freshness and reduced alcohol content. Serve at 8°-10°C.

Appellation

Malvasia di Casorzo D.O.C.

Production Area

Wine produced with our grapes from the territories defined by the production specification of the DOC appellation.
Grape variety 100% Malvasia.

Vintage

2023

Quantity produced

N° 3.780

Soil / Vineyard

Calcareous clay with silty marls and alkaline pH with considerable water retention. The age of the vines is 25 years, facing south, southwest.

Vinification / Ageing

Crushing-destemming and cold maceration for 2 days at +3°C. Soft pressing. Fermentation in pressurized isobaric tanks in order not to disperse the fragrances and natural gases.

Colours / Highlights

Intense red with delicate purple highlights.

Fragrance

Aromatic and intense, with notes of wild strawberries, raspberries, blueberries and delicate hints of wild rose.

Palate

At once sweet and tannin-rich, fresh and delicate, quite lively, with sensations of red fruits, strawberry and fresh flowers.

Analytical data

Overall alcohol content: 5,5% vol.

Total acidity: 5,9 g/l PH: 3,2

Residual sugar: 148 g/l Total dry extract: 21,5 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a **total of 150 mg/l SO2**.



	Bottle	Stopper	Capsule
COD. DISPOSAL	GL 70	FOR 51	C/ALU 90
COLLECTION	GLASS	ORGANIC	ALUMINUM

