



NECTAR

MALVASIA DI CASORZO D.O.C. PASSITO

Nectar is a red Malvasia Passita obtained by natural drying, selecting a few clusters per plant, by twisting the peduncle when the weather conditions are suitable for, or by drying on rush mats with pressing at the end of the year. Intense red colour, with fruity notes of wild strawberries and red fruit confiture.

This is a Passito wine of great structure, with delicate notes of blueberry and natural fruit syrup.

Serve at 8°-10°C.

AppellationVintageMalvasia di Casorzo D.O.C. Passito2019

Production Area

Wine produced with our grapes from the territories defined by the production specification of the DOC appellation.

Grape variety 100% Malvasia.

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

Soft crushing with cold pre-fermentation maceration of grapes dried naturally on the vine or on rush mats in the cellar. Slow prefermentation for 12 months in small second-fill oak barrels.

Colours / Highlights

Deep pink with purple highlights.

Fragrance

Aromatic, balsamic and intense, with fruity notes and hints of wild strawberry and red fruit preserve.

Palate

Sweet, full and harmonious with great structure and a good balance of sweet and acid. Delicate notes of ripe fruit and blueberry syrup.

Analytical data

Overall alcohol content: 15 % vol.

Total acidity: 6,6 g/l PH: 3,55

Residual sugar: 116 g/l Total dry extract: 36 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a **total of 88 mg/l SO2**.

