

# ZIJA MALVASIA

D.O.C. FRIULI COLLI ORIENTALI

13.5 / 14% Vol.



## GRAPES

Istrian Malvasia – *autochthonous*

Grown using a double inverted and Guyot training system, the planting density per hectare is 3,000 vines/hectare.

## PRODUCTION AREA

At La Viarte estate in the Eastern Hills of Friuli, in the municipality of Prepotto, there are 24 hectares of unique hilly vineyards at approximately 150/200 meters above sea level, with an exposure to the East and Southeast. The soils, of Eocene origin locally known as “Ponca,” are composed of layers of marl and sandstone.

## WINEMAKING

The harvest is carried out by hand, followed by a soft pressing of the grapes with a slight maceration on the skins and subsequent cold settling of the must for 4 days. Fermentation takes place in temperature-controlled stainless steel tanks.

Aging for 4 months on fine lees in stainless steel tanks, it is bottled without filtration and aged in the bottle for at least 3 months before being released to the market.

## ORGANOLEPTIC CHARACTERISTICS

Intense on the nose and rich in fruit, with notes of yellow plum, citrus zest, and hints of aromatic herbs with hints of laurel. The palate is fresh and lively, with depth, well-modulated by providential sapidity, a long and satisfying finish, pleasantly citrusy and harmonious.

## SERVING TEMPERATURE

Serve at 8-10°C in a wide glass.

## HOW TO LIST ON THE WINE LIST

Zija Malvasia [year] – D.O.C. Friuli Colli Orientali – La Viarte

## PAIRING

