

# CASCINA GILLI MALVASIA GILLI SPUMANTE

## ORIGIN

Vineyards in Castelnuovo Don Bosco , Italy

## BLEND COMPONENT

Malvasia di Schierano: ..... 100%

## CLIMATE

Altitude: .....340 meters, south-facing

Soil: ..... Grey-blue clayey mar

## VINIFICATION

The transformation into sparkling wine is carried out by the Charmat or Martinotti method. The must goes into temperature-controlled pressure fermentation tanks and is inoculated with cultured yeasts; the subsequent fermentation, at a low temperature, lasts about a week. The result is a soft effervescence, smooth and long-lingering, that showcases the classic aromatic qualities of the grape variety.

When the SO<sub>2</sub> produced by the fermentation reaches 5 atmospheres of pressure, and the alcohol a level of 6.5%, the wine is filtered, cold-stabilised, and then bottled. During the bottling process, the wine is micro-filtered to remove any sugars that might cause an undesirable re-fermentation and to ensure that the wine retains all of its qualities in the bottle.

## TASTING NOTES

In the light has a red plum, clear, good intensity, with no trace of aging. On the palate are typical fruit jams such as cherry, raspberry and gooseberry. Ringtones tertiary sweet chocolate and cocoa. Tannic balance sweet, very well achieved with fermentation (malolactic) who provides dairy complex flavors and aromas that give great softness and smoothness. On the nose sweet white chocolate endures tone and sweet black chocolate. Wine of outstanding features.

## TECHNICAL ANALYSIS

Alcohol: 6.55 Vol %

Residual Sugar: 110 gr/lit

