

MALVASCO BIANCO PASSITO

Isola dei Nuraghi IGT



LE ANFORE

Elena Casadei



Name and appellation: Malvasco, Bianco Passito Isola dei Nuraghi IGT.

Grape variety: 50% Malvasia, 50% Nasco.

Vineyard extension and number of bottles produced: 1 hectare, 2000 bottles.

Exposure: south/west.

Soil type: marl soils with a good limestone content.

Planted: 2010.

Density: 5300 vines per hectare.

Training system: Guyot.

Yield: approximately 1.5 Kg per vine.

Harvest: late, manual, in crates.

Vinification: withering on the vine and on racks, followed by vinification in terracotta amphorae.

Refinement and aging: in terracotta amphorae for 4 to 5 months, plus another 4 months in the bottles.

Aging capacity: up to 10 years.

Tasting notes: golden-hued nectar laced by amber highlights. On the nose, it boasts striking notes of walnut, pine nuts, and candied fruit: dates, dried figs, apricot, candied orange and pineapple. Balmy tones of juniper and camphor combine with notes of chestnut and sulla flower honey and evolve into hints of jasmine tea, peanut butter, barley, bergamot, and tangerine essential oil. On the palate, the perfectly balanced harmony of sweetness and acidity makes for a surprisingly pleasant, palatable, and drinkable wine. The finish leaves one's mouth feeling clean and fresh, yet still brimming with flavor.

Suggested pairings: vanilla ice cream, Panforte (traditional fruit and nut cake), fig and walnut tart, Stilton.

Serving temperature: 8 to 12 °C, as appropriate with the pairing.



Biointegrale



Biologico



Dessert



500 ml



12,5%

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Le Anfore di Elena Casadei

FAMIGLIA
CASADEI