



SCUBLA

MALVASIA LO SPEZIALE

Classification

D.O.C.

Friuli Colli Orientali

Grapes

35% Istrian Malvasia, 35% Yellow Ribolla, 30% Tocai Friulano.

Position and vineyards

Marly hilly soil: South facing vineyards, trained with the double arched cane system, 4,000 vines per hectare.

Harvest

By hand, after mid September; 55-60 quintals per hectare.

Vinification

Whole grapes gently pressed; the must is then decanted at low temperature and left to ferment at a controlled temperature in steel tanks. Assemblage follows, and the wine is left for around 8 months on yeast residues.

Alcohol content

13,5-14%

Acidity

6-6,5 g/l

Organoleptic Properties

Straw-yellow colour, aromatic bouquet. Composite-bodied, fresh and fruity, with a very soft finish.

Best served with

First courses and fish dishes prepared with prawns and scampi.

Medium annual production

2,000 bottles