

EGOLA MALVASIA NERA

A unique wine of its kind, limited production.

PODERE
PELLICCIANO



Appellation: Toscana IGT

Grape variety: Malvasia Nera

Soil type: Mostly clay with a high presence of rock fragments

Training system: Guyot

Yeld per hectars: 50 q.li

Harvest: Manual harvesting at the end of September

Vinification and aging: The grapes are fermented in cement tanks without the use of selected yeasts. Maceration on the skins for about 30 days during which the skins are frequently bathed. The malolactic fermentation takes place in barriques. Aged in bottle for 12 months.

Tasting note: Wine with an intense ruby red color, hints of ripe fruit, balsamic notes, spices and black pepper, complex and elegant with harmonious tannins of great personality.

Service temperature: 16-18 °C

Alcohol: 14,50%