
FANTIN NODĀR

Friuli Colli Orientali

MALVASIA

Friuli Colli Orientali DOC

Grape varieties

Malvasia Istriana 100%

Production technique

Wine produced with grapes selected in the Friuli Colli Orientali area, in the municipality of Premariacco, in the province of Udine; cultivated with simple guyot. It ferments in stainless steel at a temperature of 18°-19°C for about 15-20 days; it ages in stainless steel tanks, with frequent batonnage and then in the bottle for 3 months.

Organoleptic characteristics

Equipped with an intense and varietal aroma, with a light aromatic note reminiscent of lavender. Soft and well balanced with marked mineral, almost brackish notes.

Winemaker's recommendation

Ideal with appetizers, dishes and main courses based on fish and delicate meats. Serve at a temperature of 10/12°C.

Rocca delle Macie
