

CALLAS

2020



mOnTe
delle vigne



AGRONOMIC CHARACTERISTICS

Grape varieties: 100% Malvasia di Candia aromatica

Exposure: East

Altitude: 230/300 mts

Soil type: Calcareous clay soils

Plants density: 6000 plants/Ha

Training system: Guyot

Yield of hectare: 60 ql.

Harvest time: September

Average age of vines: 20/50 years



OENOLOGICAL CHARACTERISTICS

Classification: Colli di Parma D.O.C.

Harvesting: Hand-picked with selection of grapes


Fermentation temperature: 18° C


Aging: stainless steel tanks with a 30% of wine fermented in anfora with the skins


Alcohol content: 13% Vol



CARATTERISTICHE ORGANOLETTICHE

 **Colour:** Straw yellow with greenish reflections

 **Palate:** Excellent structure, soft and balanced on the palate with intense and well expressed aroma.

 **Nose:** Ample and intense nose, on citrus and mineral notes.

 **Serving Temperature:** 10-12°C

 **Food Pairing:** It pairs well with aged prosciutto and Zibello culatello. Excellent with fish and shellfish of intense flavor, foie gras and full-fat cheeses of blue cheeses.