



TRAVOLGENTE

COLLI PIACENTINI DOC MALVASIA

Slightly Sparkling White Wine

2021

Collection Wines in Sideboard: genuine wines that accompany you throughout the meal, versatile to pair with food.

Fresh, aromatic and floral, it is a magic ingredient for aperitifs and convivial events.



GRAPE VARIETY: 100% Malvasia di Candia Aromatica

TERROIR: vineyards are located in Albareto, in the district of Ziano Piacentino (Piacenza); the plantation dates back to 2000 and it is placed on a hillside with a gradient of 15%. The plot has a clay soil, it is 240 m above the sea level and it is facing North-East. Vines are trained using the espalier technique and pruned by the Guyot system with a planting pattern of 2.5 x 1.3 m. Planting density is 3000 vines/ha and the yearly yield per hectare is 9000 kg.

HARVEST AND VINIFICATION: at the end of August, grapes are harvested and gently pressed, with a maximum yield of 65%. Fermentation takes place at a controlled temperature of about 18° C in order to preserve the aromatic characteristics of this grape variety. The wine is refermented in stainless steel tanks by adding sweet Malvasia must obtained from our grapes harvested in the same year.

REFINEMENT: 1 month in the bottle

ALCOHOL CONTENT: 11.5% vol

RESIDUAL SUGAR: 9 g/l

TOTAL ACIDITY: 5.3 g/l in tartaric acid

CARBON DIOXIDE PRESSURE (20° C): 1.8 atm

COLOUR: pale straw yellow.

EFFERVESCENCE: fine and persistent perlage.

NOSE: fine, aromatic, with notes of yellow peach, tropical fruit and white flowers.

PALATE: dry, pleasantly sapid, with notes of yellow and tropical fruit.

FOOD PAIRING: excellent with seafood, fish tartare, delicate risottos and creamy vegetable soups.

RECOMMENDED GLASS: medium-sized tulip-shaped glass; to be served at 10°-12° C.

FIRST VINTAGE: 1977

PACKAGING: 750 ml Bordeaux bottle, 6 per case; also available in gift box.

PRODUCTION: 7000 bottles/year (750 ml).

AWARDS AND SCORES

2018: silver medal at [Frankfurt International Wine Trophy](#), silver medal at [La Selezione del Sindaco - Sezione Forum Spumanti](#) and bronze medal at [International Wine & Spirit Competition](#).

2019: 90 points (2017 vintage) in the Guide [Best Italian Wines](#) by Luca Maroni, silver medal at [International Wine & Spirit Competition](#).

2020: 88 points (2018 vintage) in the Guide [Best Italian Wines](#) by Luca Maroni.

2021: 90 points (2019 vintage) in the Guide [Best Italian Wines](#) by Luca Maroni.

2023: 90 points (2021 vintage) in the Guide [Best Italian Wines](#) by Luca Maroni.

