



Malbech Amabile
Marca Trevigiana I.G.T.

Production area: our vineyards in Negrisia (Tv)

Ripening: first days of October

Vine training technique: Cordon Training

Plants density: 5000 plants per hectare

Soil composition: clayey soil, with presence of caranto.

Vinification: after vintage, skins and must are set to ferment for ca 8-10 days at the controlled temperature of 28 °C in 300 Hectolitres steel basins with Ganimede model vinificators. This method allows a soft fermentation without breaking grape seeds and skins, obtaining thus soft wines. The wine then is left to refine for some months in concrete basins.

Alcoholic volume: 11,8 – 12,2 %.

Sugar: 20 gr. lt.

Acidity: 5 gr. lt.

Description: bright ruby red colour with violet reflexions. Elegant perfume with small ripe fruits aroma, raspberry in particular. To the palate it is full-bodied, soft, slightly lively and well structured.

Pairings: very good with cold cuts, roasted white meat (in particular swine) and mid-seasoned cheeses. To be served at a temperature of 16-18°C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.