



Lusenti – Malvasia, “Bianca Regina”

Certified Organic

Appellation: Colli Piacentini DOC
Grape Variety: 100% Malvasia di Candia Aromatica
Type: Late harvest dry white

Region: Emilia Romagna

Vineyard Notes: **Production area:** Ziano (PC) – near Pozzolo Piccolo – Southwestern exposure
Soil: silty-clayey and compact – Altitude 250 m a.s.l.
Training system: Simple Guyot – planting density 1800-4200 ha – yield 5.5 tons/ha
Harvest period: From 15th to 30th September



Winemaking Notes: **Vinification, ageing and maturation:** The grapes are selected and harvested in crates; after crushing-destemming, the must is left in contact with the skins for three or four days at low temperatures. After gentle pressing, the must is raked into small wooden casks, where it remains for 9 months. After blending and bottling, the wine matures in the cellar for at least 9 months.

Tasting Notes: **Colour:** Pale straw yellow
Serving temperature: 10-12°C
Food matching: Strong and slightly matured cheeses, ravioli with pumpkin filling, curried white meat, Vicenza-style dried cod.