



Lusenti – “Emiliana” Sparkling

Certified Organic

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



Region: Emilia Romagna

Vineyard Notes: **Production area:** Ziano (PC) – Near Casa Piccioni – Northwestern exposure
Soil: Silty-clayey with calcerous streaks
Altitude: 230 m a.s.l.
Training system: Simple Guyot
Planting density: 3800 vines/ha
Yield: 7 - 8 tons/ha
Harvest period: From 15th to 20th September

Winemaking Notes: **Vinification, ageing and maturation:** Cold maceration is kept to a minimum to enhance the fresh aromatic notes of the variety. The wine is bottled keeping its natural yeasts from the fine lees. When these dissolve they give more complexity and finesse to the wine. Sapidità is accompanied by a delicate but taut acidity.

Tasting Notes: **Color:** Pale straw yellow
Food matching: Particularly good with cured meats from Emilia and gnocco fritto (deep-fried puffed-up bread), vegetables in batter, fried seafood, flans with ricotta and chard
Tasting suggestion: Shake the bottle to put the natural yeast deposit in suspension before opening
