



VERBO
MALVASIA
Basilicata IGP Bianco

Variety of grape: Malvasia of basilicata

Type of production: rows

Age of vineyards: 8 – 15 years

Production per Hectare: 10 – 12 tons

Altitude of vineyards: 350 – 400 metres

Zone of production: the north eastern part of Basilicata.

Grape harvest period: from the 5th to the 20th of September

Grape harvest method : selection of grapes and picked in the first hours in the morning and transported immediately to the wine factory.

Vinification: immediate stalk removing and pressing of the grapes, fermentation of the must with a mix of selected wine yeasts at a controlled temperature of 15° to 18° C in stainless steel tanks.

Bottling: cold filtration and bottling

Organoleptic characteristics and technical comments: the optimal maturation of the grapes together with a good cure of them and a carefull vinification have contributed to produce an elegant quality wine. It has a pale yellow colour, a fruity bouquet depending on the variety, fresh, full and intense, fresh taste soft and delicate with a slight bitter taste, very pleasant in its harmony.

Gastronomic combination and serving temperature: ideal with starters, risottos, fish and shellfish . to be served at 10° – 12° C .



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