

Casale Marchese



Cortesia

Grapes: Malvasia del Lazio, Trebbiano

Vineyards: Casale Marchese winery estate; spur-trained vines on soils of volcanic origin. Vine density per hectare: 4,000. Average grape yield per plant is 2kg.

Production method: hand-picked in 15kg cases. Loft-dried to achieve the required sugar content. Gentle pressing. Addition of selected yeasts. Temperature-controlled alcoholic fermentation in barriques. Aged for one year in barriques. Blending and bottling in March.

Nose profile: the nose is fruit led, with floral notes of jasmine and evident hints of acacia honey and vanilla.

Palate profile: an elegant palate with sweet but not cloying notes and a caressing finish. A sweet wine with a dual elegance that makes it ideal for serving with refined patisserie and tea biscuits, but also with pâté and cheeses.

Food pairing: herby cheeses, foie gras, tea biscuits

Technical notes:

Alcohol: 13%

Residual sugars: 50 g/l

Total acidity: 6,10 g/l

pH: 3,55

Total extract: 32,00 g/l

Bottle: 375 ml