



The "Vigne del Malina" are born where two streams, the Malina and the Ellero, certainly not by chance, have drawn a goblet shape. An alluvial soil of unique characteristics and microclimate, ideal not for large quantities but for great quality.

Wines are born on an estate of 150 hectares, of which vines occupy only a limited part. Thus the vineyard, with a low ecological impact, breathes and enjoys biodiversity and continuous manual intervention by man, since we have excluded any herbicide.



COUNTRY

Italy

VARIETAL

Pinot Grigio

SOIL TYPE

Medium mixture Prevalence alluvial gravels

VINEYARD

4,830 vines/ha Guyot trained Esposition North-South

HARVEST

Manual harvest

VINIFICATION

15 days maceration on the skinsFrequent punch-downs.24 months aging wood barrels60 months aging bottle

TASTING NOTES

Lifted peach skin, mango and almonds with a buttery rich texture. In a developed mature style.