



Vigne Del Malina

SAUVIGNON

IGT Venezia Giulia

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

Sauvignon

SOIL TYPE

Medium textured soil
Mainly alluvial gravel

VINEYARD

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

HARVEST

Manual harvest

VINIFICATION

Soft pressing
Static sedimentation Clarification
No malolactic fermentation
10 months aging Steel tank
24 months aging bottle

TASTING NOTES

Deep and saturated golden yellow which anticipates a wine with a strong character. The nose is immediately greeted by the characteristic notes of flint stone, typical of these wines, later expanding to the wide variety of Sauvignon markers. Full bodied with long lasting mineral tones on the palate.

Discover the Exceptional

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