

Malvasia Vigna 80 anni

Venezia Giulia

Indicazione Geografica Protetta

Grape Variety: 100% Malvasia Istriana

Vineyard Location: Monte Quarin, in Brazzano di Cormons (Gorizia)

Vineyard Characteristics: Very old vines, with an average age of approximately 80 years

Soil: Ponca soils, composed of Eocene-origin marls (Cormons flysch), contributing structure, depth, and a pronounced saline character

Tasting Notes: The aromatic profile is composed and gentle, marked by aromas of chamomile flowers and a slightly spicy finish. Elegant and delicate, a perfect example of balance.

Harvest: Mid-September

Production: Approximately 6,000 bottles per year

Alcohol: 13.5 % vol.

Residual Sugar: < 2 g/L

Vinification: Fermentation and aging carried out in concrete tanks, with 6–8 months of contact on fine lees. The wine is then bottled to preserve varietal integrity, aromatic precision, and overall balance.

Food Pairing: Structured fish dishes, shellfish, and risottos with herbs or seafood. Excellent with white meats and poultry, medium-aged cheeses, and traditional Friulian dishes based on vegetables, eggs, and aromatic herbs.