



the **wave**  
of change



## TECHNICAL DATA SHEET DOLCE VITAE



**Variety:** Malvasia di Candia Aromatica

**Denomination:** IGP PUGLIA (Protected Geographical Indication)

**Production:** Organic – Certified IT BAC A85D

**Harvest:** October

**Training system:** Spurred string

**Yield per hectare:** 6 tonnes

**Vinification:** The over-matured grapes are harvested during the night. Vinification takes place with a short 3-day maceration avoiding the start of fermentation. The Must is sent to a vacuum soft press and then poured into barrels.

**Ageing:** 12 months in barrels

**Alcohol:** 14,8 % vol.

**Colour:** Antique gold and amber.

**Tasting notes:** **Aroma:** Pleasant and fragrant aromas reminiscent of yellow flowers and hints of honey, peach jam and candied citrus, herbs and marine tones, with a subtle spicy vein.

**Flavour:** Gentle on the taste, balanced and enveloping but not sickly, with a long citrus-spiced closure of dry and candied fruit, and cardamom.

**Serving temperature:** 12 - 13 °C

TECHNICAL DATA SHEET 01/01/2022 – Supersedes and replaces all previous versions. Product information subject to change without prior notification.