



**VIPAVA
1894**



LANTHIERI Malvazija

Dry, wine of quality
2017

Floral, fruity, herbaceous. Typical and elegant.

Variety:	100 % Malvazija
Region:	Vipavska dolina. <i>Lower slopes on the upper part of the valley.</i>
Color:	Golden yellow with greenish tones.
Odor:	Composed and rich, reminding of Acacia and Passion Fruit blossoms, green almond, floral honey.
Taste:	Medium bodied, mineral and smooth, juicy. Pleasant and aromatic on back palate. Long.

Malvazija is a Mediterranean variety, having a long breeding heritage and became domesticated in Vipavska dolina. Matija Vertovec (Podnanos, 1844) has written its description and benefits of its breeding in first Slovenian agriculture book (Vinoreja - Winemaking).

Malvazija is a distinctive aromatic variety, which favors shorter, cold maceration and proper maturation time. Special care should be taken during winemaking period on order to preserve its aromatic properties and to reveal pleasant and smooth taste.



Alcohol: 12,3 % vol.
Total acidity: 4,5 g/L
Residual sugar: 3 g/L



Serving temperature: For perfect experience chill it to 11 to 13 °C.



Storage: At 10 to 12°C and 60 to 70% air humidity.



Food pairing: Fish, grilled fishes, sea risottos. Stronger, creamy soups, grilled white meat.



Maturation potential: Few years, but med to be consumed in two years.

VIPAVA 1894 d.o.o.

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Soil:

Vineyards of Malvazija are planted along the Vipava's hills. It loves to sunbath and matures well on higher sites and on poor, marly soils. It has a very vulnerable stem, making it sensitive to Burja wind causing to shake berries off the cluster.



Winemaking:

Manually picked grapes were picked in the mid-September. Grape berries were macerated for 12 hours, then gently pressed. After sedimentation, spontaneous fermentation occurred and malolactic fermentation at 18°C. Young wine was maturing for 6 months in stainless steel tanks.



Climate:

A combination of warm Mediterranean climate, with influences of cold air from the north. Higher grounds are more exposed to sun and with lower air humidity, causing proper conditions to grow Malvasia variety.

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