

CANTINA SAVA

Poggio Pasano

Puglia IGP

Malvasia Nera

Bottle capacity: ml 750

Grape variety: Malvasia Nera

Vinification: de-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks. Refining in used American and French oak barriques for the next 6-8 months.

Sensory features: very intense ruby red colour, intense and inviting, with hints of cherries, enriched with pleasant notes of cloves. Full-bodied wine, pleasantly soft at first, complex, it strikes with its remarkable freshness.

Best served with: well with red meats, roasts with rich sauces and medium-aged cheeses.

Serving temperature: 16-18°C



FANTINI
GROUP
FARNESE