



ANGORIS
1648

Malvasia

DOC COLLIO
ANGORIS LINE



Malvasia 100%



Ronco Antico ~ Training method a Guyot ~ Harvest time mid-September



14,0% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 85 sea/level ~ Production area 0,3 ha



Planted in 2018 ~ Vine density 4.000 vines/ha ~ Yield per hectare 80 quintals/ha ~ Production 2.000 bottles



The fermentation of the must takes place at a controlled temperature for 10 days.

Then the wine is left to rest 8 months in stainless steel tanks and is then aged in the bottle for a month.

Intense golden yellow color.



On the nose, it reveals aromas of ripe fruit—apricots, bananas, and yellow plums—along with hints of dried flowers and light smoky notes. On the palate, it is round, rich, and enveloping. A good minerality adds balance and complexity to the tasting experience.



A traditional pairing with grilled fish or more elaborate seafood preparations. It also complements cold white meats, cured meats, and blue cheeses.
Serving temperature: 10-12 °C.

