

malvasia di lei

CLASSIFICATION

Isonzo D.O.C.

100% Istrian Malvasia

ZONE

Rive di Giare

VINEYARD

Lorenzon Cassegliano

VINEYARD HISTORY

2 hectares of Istrian Malvasia with planting capacity equal to 4,000 - 4,500 vines per hectare. The growing technique is French Guyot. The vines are situated to the left of the Isonzo river, that which is nearer to the sea, on the gravelly white soils that make the ground chalky and with good draining characteristics.

FIRST YEAR

2003

HISTORY OF THE VINE

In the malvasian family the Istrian variety occupies a position of prestige. The origins of this vine are strange and uncertain; in the Greek region of Peloponessus there was a city called Monembasia. This zone was famous for its wine and conquered land which was also a domain of the Venetian Republic. It would appear that the Venetians introduced this vine first to Crete, then to Italy. The first traces in Istria date back to around the 1300's.

Cultivation zones sprang up in Rovigno, Parenzo and Cittanova as far as Carso, then down in to the Friulian valleys.

WINE-TASTING NOTES

Straw-yellow colour with greenish reflections. A contained yet clean nose, it is reminiscent of nutmeg and pepper. A vinous, fruity taste, winning and inviting.

BEST SERVED WITH

The wine has an intense and wild flavour which goes extremely well with the sweetness of dry-cured 'San Daniele' ham and with the decisive yet sweet flavours of fish risotto or soup.

SERVING TEMPERATURE

10-12°C

WINE MAKER'S COMMENT

The nostalgia of a woman who knows what she wants to drink! We have dedicated this wine to our most attentive audience - the female one. The best accompaniment to this wine is nutrition of the soul: friendship. A special glass to be drunk in company.

LOVE ME OR LEAVE ME.



lorenzoni

www.ifeudi.it