



MALVASIA-D.O.C.

ITALIAN FINE WHITE WINE

Malvasia Istriana is an old vine, first discovered in Greece more than two thousand years ago. Starting on the Greek islands, this vine has spread all over the territories of the Adriatic sea. During 14th Century some writers reported that the Malvasia Istriana vines had spread to the Friuli Venezia Giulia Region.

Adriano Gigante has grown these grapes for many years, but he decided to vinificate it in 2013. Although it is the youngest wine in the Gigante family, it is already a prized wine. Gigante Estates decided late to vinificate these grapes as they had to determine a method of vinification that would best maintain the original balsamic and aromatic features. It was decided that the best method would be to use a long maturation in stainless steel tanks at a low controlled temperature.

Starting from Cambero Rosso to all the international wine tasting, the Malvasia D.O.C. made by Gigante Estates had been appreciated to the maximum levels. The most important prize had been the gold medal gained at International Malvasia Challenge at Vinistira 2017. This marks the Malvasia D.O.C. as the best Malvasia in the world, prized by the Malvasia producers in the Malvasia terroir!





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Classification: D.O.C. Friuli Isonzo

Vineyard: Gigante

Production Area: Corno di Rosazzo - Friuli V.G. Region - Italy

Grapes: Malvasia

Yield: 39 Q/Ha

Vinification: Grapes are scrupulously selected in the vineyard, and harvested by hand before undergoing a soft destemming and pressing. The alcoholic fermentation occurs at a controlled temperature for 20 days. Once the alcoholic vinification process is over, the wine matures in stainless steel tanks for eight months before bottling, where the wine ages an additional six months.

Sugar: 0.3 g/L

Alcohol: 15% Vol

Dry Extract: 20.2 g/L

Colour: Gold yellow

Bouquet: Ample with hints of wild white flowers, and ripe white fruits, and citrus.

Flavour: It is fresh and balanced, a full bodied wine. Dry, warm, soft, with a marked minerality. It is persistent the taste envelops the mouth with a nice fatty sensation. It's complex with hints of peach, apricot, and balsamic sensations.

Serving Suggestion: Best paired with fish appetizers, fish main courses and hearty soups.

Serving Temperature: 10-12°C

Aging: 8 years.

Result: A classic Malvasia Istriana that is easily recognizable, with its complex bouquet made of flowers and fruits, with unique aromatic hints that stand out from the rest.