

Michelangelo da Caravaggio

BIANCO EMILIA I.G.T.

Grape variety: Malvasia di aromatic Candia.

Structure of the ground: Red clays of ancient origin, with sediments of iron and other mineral elements.

Exposure: South and South-East.

Trees disposal: 4500 Plants/Ha.

Serving temperature: 6-8 °C.

Alcoholic strength: 13% vol.

Bottle: High Bordeaux 0.75 liters.

Pruning: Renewable shoot Guyot.

Production: 75 Q.li/Ha.

Winemaking: Manual harvest in boxes. A part of the grapes, about 20%, is picked up late in order to ensure to the bunches a superior sugary and aromatic concentration, that is naturally reach on the plants with ours late autumn temperatures. After the manual harvest there is a soft crush and also a soft pressure. The fermentation started after an appropriate static clarify of musts and then is bringing at a controlled temperature of about 16 °C., for a period of around one month. After the fermentation, the wine made from overripe grapes is aged for twelve months in French oak barriques of second and third passage. Instead the remaining wine will be refining in steel. It is then achieved at the assembly work in the tank, which is followed by bottling.

Taste and flavour: Yellow intense color, with straw-yellow hint. The smell of white flowers allows to identify immediately the vine variety Malvasia, which has in this variety a fresh and intense expression, with hints of exotic fruit and white pulp. The wine-tasting give a good sharpness matched with a peculiar minerality, which makes the wine unique with sure flavor length. The residual sugary, that characterize it, ensure a pleasing taste.



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PALLETIZING

Bottle Type: Bordolese Alta
Bottles x Box: 6
Box Sizes: 26x33x17 cm
Box Weight: 8 kg
Box x Level: 10
Levels x Pallet: 7
Pallet Sizes: 80x120x135 cm
Pallet Weight: 580 kg

