

CASCINA GILLI



Malvasia

DI CASTELNUOVO DON BOSCO

A slightly effervescent, sweet red wine with low alcohol (5.5%), made from one of the most appealing aromatic grapes, the Malvasia di Schierano. It is characterised by a very unusual marriage of freshness, weight, and aromatic complexity. Wild red berry fruit is gloriously evident on the nose, along with fascinating hints of blossoms, particularly wisteria and iris. Served well chilled (7-8°C), it is ideal with any sweet or dessert as well as with fresh fruit and petits fours.

PRODUCTION AREA:	Castelnuovo Don Bosco vineyards
GRAPE VARIETY:	100% Malvasia di Schierano
ALTITUDE AND EXPOSURE:	340 mt a.s.l. / south
SYSTEM OF CULTIVATION:	Guyot
SOIL TYPE:	Grey-blue clayey marl

PRODUCTION CHARACTERISTICS:

The grapes are softly pressed, the skins and the must are left together for a brief fermentation period to extract the colour and to obtain some degrees of alcohol. The must is preserved at low temperature so to keep its natural freshness and perfumes. Before bottling it, it is afterwards re-fermented in an autoclave, with the help of selected yeasts until the alcohol content reaches 5.5° and the must assumes its typical vivacity. Before bottling it, the wine is micro-filtered to obtain optimal conservation and stop any further fermentation.

ALCOHOL:	5,5% vol.
RESIDUAL SUGAR:	120-130 gr/ltr
BOTTLE SIZE:	750 ml. Champagnotta bottle
BOTTLE CAP:	natural cork

REFERENCES AND PRIZES:

I Vini d'Italia - Guida dell'Espresso, 2011 - Three bottles
Vini Buoni d'Italia - Touring Club Italiano, 2011 - Four stars
Duemilavini - AIS, 2011 - Four grapes
Vini Buoni d'Italia - Touring Club Italiano, 2010 - Three stars
Duemilavini - AIS, 2010 - Three grapes
Italy's price-pleasure wines - D'Agata&Comparini, 2010
Vini d'Italia - Gambero Rosso, 2009 - Two glasses
Decanter - 2008 - commended
Decanter - 2006/07 - Silver medal, Best Wines in the World
Vini Buoni d'Italia - Touring Club, 2008 - Winner of the Crown as best wine

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