

TYPICAL WINES



AI GALLI



MALBECH VENETO

Indicazione Geografica Tipica

TYPE: Still red wine

GRAPE VARIETY: Malbech 100%

ORIGIN: Pramaggiore, our own vineyards

ELEVATION: 25-40 m.a.s.l.

SOIL TYPE: Medium texture, clayey

GROWING METHOD: Sylvoz

VINIFICATION: Red vinification of Malbech grapes. Fermentation takes place on the skins in steel vats for 8-10 days at a controlled temperature of 24-26 °C, on carefully selected yeasts. After racking off the wine is held in steel vats until bottling.

TASTING NOTES: Bright red in colour. Vinous scent with lovely hints of mixed berries. The flavour is full and rich in personality, adding freshness and tone to the pleasant aromatic end.

SERVING SUGGESTIONS: The young wine is delightful with salami and poultry; as it ages it is delicious with roast meat.

ALCOHOL: 13.0% Vol.

SERVING TEMPERATURE: 16-18 °C

SHELF LIFE: 2/3 years

BOTTLES PER CARTON: 6 or 12 x 75 CL

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