



### RACCARO COLLIO MALVASIA

A refined, pure expression of Malvasia Istriana, this wine delivers sheer elegance and fine nuances. Intriguing herb, white pepper, ginger and fennel scents followed by honey and acacia blossom carry over to the structured, savory palate. A salty mineral note backs up the finish.

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CLASSIFICATION:	Collio Bianco DOC
GRAPE VARIETAL:	100% Malvasia Istriana
SOILS:	Ponca
WINE PRODUCING AREA:	Collio, comune of Cormons, Santa Maria locality
TRAINING METHOD:	Monocapovolto
HARVESTING PERIOD:	Manual harvest, first half of September
WINEMAKING:	Soft- crushing in pneumatic press followed by removal of must from the lees at low temperatures. Temperature-controlled cold fermentation at 18/19°C.
AGING:	Stainless steel tanks four to six months. Unfined and unfiltered.
BOTTLES PRODUCED:	4,000

