



CASCINA QUARINO®

MALVASIA DOC DI CASTELNUOVO DON BOSCO “CHILA”



DENOMINATION: Malvasia di Castelnuovo don Bosco Doc

GRAPE: Malvasia di Schierano 100%

VINEYARDS: Village of Albugnano

TRAINING SYSTEM: Traditional guyot

HARVESTING: manual in boxes

VINIFICATION: soft pressing and short maceration on the skins, a followed fermentation at a controlled temperature in a stainless steel

ORGANOLEPTIC CHARACTERISTICS:

- COLOUR: cherry red with purple reflections
- SCENT: floral, fruity aromatic, reminiscent of dog rose and wild strawberry
- TASTE: sweet and aromatic, delicate with a note of almond in the finish

FOOD PAIRING : dry pastries, desserts in general and strawberries

SERVING TEMPERATURE 6-8 °C

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