



VINI MACCAGNO

MALVASIA DI CASORZO D.O.C.



General description:

Malvasia di Casorzo has an ancient history and its presence in Monferrato, as an imported wine, dates back to the 13th century. The first malvaxia plants, also known as Greek grape, probably arrived from the Greek port of Monemvasia, thanks to Venetian seamen who were skilful in trade. Malvasia is produced in Piedmont in the municipalities of Casorzo and surrounding areas included in the product specification. The harvest is generally at the end of September. Malvasia is well-known to oenologists for its distinguishing aromas, all high quality. The perceived descriptors: fruity and floral, especially rose, peach, apricot, currant and raspberry.





VINI **M**ACCAGNO

MALVASIA DI CASORZO D.O.C.



Name: Malvasia di Casorzo D.O.C.
(Controlled designation of origin).

Appearance: Bright ruby red, lively with foam.

Taste: Sweet and pleasantly aromatic.

Food pairing: Desserts, fruit salads, as an aperitif and for party events.

Bouquet: Characteristic, rose fragrance.

Serving temperature: 6-8°C.

TAGS: D.O.C., Sweet, Sparkling, Malvasia, Red.

Alcohol content: 5% vol.

Available in: 0.75l bottle.

Back label

Malvasia di Casorzo D.O.C.

(Controlled designation of origin).

It is native to an area where the ancient varieties of Malvasia are grown. The wine it produces is bright red, with a sweet and fruity flavour, particularly suited for pairing with fruit, in season, and fine pastries. Serve chilled at a temperature between 6-8°C.

Bottled by IT AT 618

for Vini Maccagno S.a.s. - Ferrere - Italy.

Contains sulphites.

Produced in Italy.

75 cl e Alc./Vol. 5.5%.