

# Parmigianino

**Year:** 2024

**Production area:** Salsomaggiore Terme Hills (PR)

**Designation:** DOC Colli di Parma Malvasia

Sparkling

**Soil:** Clayey – moderately calcareous

**Altitude:** 340 - 380 meters above sea level

**Average yield per hectare:** 90 quintals

## Variety

Malvasia di Candia Aromatica 100%

## Training system

Guyot

## Orientation

Malvasia di Candia Aromatica: Est, Sud-Est

## Technical data

Alcohol: 11.44% vol.

Residual sugar: 6,20 g/L

Total acidity: 5,89 g/L

## Seasonal trend

The year was characterized by a generally warm and dry climate, which lasted until mid-May, when abundant rains began. In July, temperatures returned to the seasonal norm, accompanied by some thunderstorms. These climatic conditions led to a reduction in production in quantitative terms, but did not affect the quality or ripening of the grapes.

## Winemaking

Manual harvest with grape selection

Soft pressing of the whole cluster up to 0.5 bar

8 days of stabilization at 5°C

Alcoholic fermentation at controlled temperature (15°C)

Secondary fermentation in autoclave

Overpressure at 20°C: 5.02 bar

**Bottling: December 19, 2023**



*Serving temperature 8-10°*

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## Wine description

**Color:** Straw yellow with greenish reflections

**Aroma:** Intense aromatic impact, floral hints, sage, hawthorn, and yellow fruit

**Palate:** Fresh, savory, and distinctly aromatic with fine and persistent perlage

## Storage

Store horizontally in a cool environment with a constant temperature and minimal light exposure.

## FOOD PAIRING

Ideal as an **aperitif**, it pairs wonderfully with rich dishes such as **Tortelli with butter and sage** or a **Parmesan risotto**.

For a touch of originality, try it with **asparagus muffins**.