

Pensiero

Year: 2023

Production area: Salsomaggiore Terme Hills (PR)

Designation: IGT Emilia Malvasia

Soil: Clayey – moderately calcareous

Altitude: 340 - 380 meters above sea level

Average yield per hectare: 60 quintals

Variety

Malvasia di Candia Aromatica 100%

Training system

Guyot

Orientation

Malvasia di Candia Aromatica: Ovest

Technical data

Alcohol: 14,53% vol.

Residual sugar: 118 g/L

Total acidity: 5.65 g/L



Serving temperature 14°

Seasonal trend

The spring months were characterized by extremely scarce rainfall, a feature that was also observed during the summer season, with the addition of very high temperatures, which suggested an early harvest. These conditions were crucial in promoting the excellent health of the grapes and allowed limiting the use of anti-fungal treatments to just four. However, starting from the end of July, there was a shift in trends, with very intense rainfall events accompanied by strong winds and, on one occasion, light hail. Fortunately, the hail did not cause significant damage, while the rain delayed the harvest, which otherwise would have been very early.

Winemaking

Manual harvest with grape selection (harvested in early October)

Destemming followed by pressing up to 1.2 bar

10 days of stabilization at 5°C

Alcoholic and malolactic fermentation in acacia tonneau

Aging in acacia tonneau

Bottling: December 17, 2025

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Wine description

Color: Intense amber yellow

Aroma: Very intense aromatic impact with a duet of sweet and sour tones, honey, citrus, cedar, and rose with hints of vanilla. Powerful and silky entry with great fullness, long and exciting.

Palate: Powerful and silky entry with great fullness, long and exciting.

Storage

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

FOOD PAIRING

Perfect with **dry and crumbly sweets** from the Padana tradition, such as **Sbrisolona**. For a bolder pairing, it also goes well with a **platter of distinctive cheeses**, like **French** ones. Don't have French cheeses on hand? **Aged and spicy cheeses** pair just as well.