

PUNTINATA

MALVASIA
LAZIO - INDICAZIONE GEOGRAFICA TIPICA



Puntinata is a monovarietal Malvasia from Lazio's quintessential heirloom cultivar, also known as Malvasia Puntinata for the black speckling that distinguishes the ripening berries. Straw yellow colour, a nose played out on fruit notes with a fresh, zesty mouth.

• GENERAL NOTES

Grapes: 100% malvasia
ABV: 13%
Vineyards: 200–250m asl on lava hills overlooking
the Latina coast
Soil: volcanic clay
Training: spurred cordon and guyot
Yield per hectare: 80–90 quintals
Harvest: 10–20 September

• WINEMAKING

Destemming-soft crushing; fermentation off the skins for about eight days at a temperature of 16 °C; no malolactic fermentation; maturation in steel for six months and ageing in bottle for six months.

• SENSORY ANALYSIS

Straw-yellow colour with light golden reflections; delicately fruity bouquet, with hints of apple, citrus and yellow-fleshed fruit, hints of sage and bitter almond. Crisp, structured, lively.

Pairings: Pasta and rice dishes.

Serving temperature: 12 °C. Keep cool and dry, away from light. Early drinker best when young.


CINCINNATO
MCMXLVII

COOPERATIVA AGRICOLA CINCINNATO A R.L.

Via Cori - Cisterna km. 2 - 04010 Cori (LT)

Tel. +39.06.9679380 - Fax +39.06.9677473

P.I. 00112740592

E-mail info@cincinnato.it

www.cincinnato.it