

## Fact Sheet

**Area of production :** Castel San Giovanni

**Vineyards :** Candia Aromatica DOC, i.e. Malvasia

**Viticulture :** Guyot method

**Grape:** Malvasia Bianca di Candia Aromatic (100 % )

**Vinification :** Traditional white method. The juice that is produced by means of soft pressing of the grapes, after cold settling, is inoculated with selected yeasts . Fermentation takes place at a temperature of 15-18 ° C.

**Refinement:** The wine remains in stainless steel vats where it evolves and develops the typical aromas of roses and tea leaves . The stabilization is achieved by cooling , followed by bottling according to an isobaric process .

**Features:** This is a wine that expresses the potential of Candia Aromatica DOC grapes. The persistence of aromas and delicate finish make it a round and enveloping wine .

**Alcohol :** 11.5 °

The name was chosen to commemorate the beloved wife of grandfather Alfredo, great embroiderer. She lived in the 19th century and spent much time in the house with other women. They thus had the opportunity to refine embroidery techniques as well as taking care of the large family. In short she was an "Amabile" woman like the Malvasia wine which bears her name.

Our hilly area produces the Malvasia grape variety "Candia Aromatica DOC" . The wine has a straw yellow color , distinctive aromas and a fruity, aromatic yet dry flavor. It is a fresh and lively drink. Amalia combines well with hors d' oeuvres , white meats, fish and light desserts . She ought to be drunk young at a temperature of 10 ° C.

