

Iskra Marina

Abruzzo Malvasia DOC



Technical Sheet

Name

Abruzzo Malvasia DOC Iskra Marina

Alcoholic strength

13% Vol.

Grapes

Malvasia Istriana 100%

First year of production

2017

Vineyard location and altitude

Loreto Aprutino 350 m. a.s.l.

Vineyard exposure

North/West

Vineyard soil type

Sandy clay

Training system

Guyot

Planting density

5700 plants per hectare

Yield per hectare

80 q.

Age of vines

13 years

Harvest time

first week of September

Vinification

manual selection of bunches, cryomaceration in wine press and vinification in french oak conical vats, followed by aging on lees for 18 months and finally in bottle

Aging potential

Although the first vintage of production is rather recent and therefore we do not have a history of older vintages, we expect excellent aging potential.

Ideal serving temperature

10-12°C

Masciarelli Winery

Tasting Notes

Limpid, straw yellow color with greenish reflections. Intense, complex, floral and hydrocarbon notes. Fresh, balanced and saline flavour.

Food Pairings

Sushi