

Capris Malvasia

Capris Malvasia is decorated with a golden yellow color with a gentle greenish tint. When we swirl the wine in the glass, the fruity and floral notes dissolve in it, taking us to the world of ripe apples, acacia flowers, vanilla and almond. The full, juicy and fruity taste leaves a pleasant harmony of freshness and richness of fruit in our mouths.

Wine description:

- **Variety:** Malvasia
- **Soil type:** Eocene flysch with marl and sandstone
- **Location:** Debeli rtič, Labor – Eocene flysch with marl and sandstone
- **Harvesting:** Harvesting in the first half of September
- **Processing:** After gentle pressing and clarification of the must, it ferments partly in oak and acacia barrels of various dimensions, and partly in stainless steel containers. Further ripening on fine lees takes another 6 to 8 months.
- **Ripening potential:** up to 3 years
- **Color:** Malvasia is decorated with a golden yellow color with a greenish tint.
- **Smell:** Intense fruity - floral note reminiscent of ripe apples, acacia flowers, vanilla and almond.
- **Taste:** The taste is full, juicy and ripe fruit. In the mouth, we experience a pleasant fruitiness and complexity, which beautifully intertwines with a gentle touch of sophisticatedly selected wood. The wine offers us a wonderful harmony between freshness and richness. In the aftertaste, we are spoiled by fullness and a pleasant creamy note and a hint of bitter almond.



Quantity / Packaging: 0,75 l
Sugar level: Sec (dry)

- **Food recommendation:** Malvasia is recommended with seafood appetizers, pasta and risotto with lighter sauces, scallops au gratin, frittata with asparagus, fish, crab, shellfish, vegetables,...
- **Serving temperature:** 10-12 °C