

STURM

# Malvasia

Sun, earth, fruit.  
Scents of the Adriatic.



13,5%  
alcohol

varietal  
malvasia

15  
years  
average vineyard age

**MAKING ONE'S WAY UP THE MEDITERRANEAN IN A BOAT BETWEEN THE DALMATIAN COAST ON ONE SIDE AND THE ITALIAN ONE ON THE OTHER, ONE ENTERS THE ADRIATIC. AS DID ONCE THE ANCIENT GREEKS. A CARPET OF BLUE OVER WHICH WAFTS A SCENTED BREEZE OF THYME, OF SALT AND ROSEMARY, OUR MALVASIA IS SPICY AND BALSAMIC. AT ONCE AS FRESH AS THE SPLASH OF SEA SPRAY ON THE SKIN IN THE [HEAT OF] MIDSUMMER. AND JUST AS LANGUID, LIKE AN EVENING WALK AT SUNSET BY THE SEA-SHORE.**

Zodiac sign: Pisces.

Favourite colour: the sage green of summer herbs on the windowsill.



## **VARIETAL**

Malvasia

## **VINEYARD**

Average vineyard age: 15 years

Vine system: Guyot

Harvesting period: end September

Grape harvest: manual picking

Area of Production: Cormòns (Gorizia)

## **WINEMAKING**

The grapes are destemmed and cold macerated for 24 hours. The must ferments in steel vats at a controlled temperature (14 - 16° C). After which comes ageing on the lees for 6 months before bottling.

## **TASTING PROFILE**

Dry, smooth but true. Freshness evoking the sea. Stubborn and irresistible, as befits the spirit of authentic Istrian Malvasia. Its colour a straw-hued light yellow with greenish hints. A winning wine with its peppery notes and seductive Mediterranean herbs of rosemary, sage, thyme. A balsamic herbal note at the finish, rounding it all off with exceptional freshness. Harmony on the palate made elegant by beautifully perfect acidity.

## **FOOD PAIRING**

Loves fish. This is a wine that cuts through the fat, so it particularly adores crustaceans, even when raw, not to mention shellfish. Since time immemorial it has had an encounter with every recipe of the littoral of the Adriatic from Trieste to Dubrovnik. It has flirted for a thousand and one nights with the tails of raw scampi and soused "Capesante" scallops, and sprinkled its fragrance over the 'Datteri Di Mare' (Date Mussels) in the taverns of Croatia. It is said that our Malvasia has many a time let itself be seduced by a Dalmatian brodetto (fish stew), or by or a hunk of fresh tuna caught off Šibenik and then served with figs and sprigs of rosemary!

**SERVING TEMPERATURE:** 11°C

**ALCOHOL:** 13,5% vol

**TOTAL ACIDITY:** 5,60 g/l

**S T U R M**