



Tenuta Piano *di* Rustano

Essentia



AREA OF PRODUCTION

Loc. Piano di Rustano; Comune di Castelraimondo (MC) Marche; Italia

ALTITUDE OF VINEYARD

400 a.s.l.

ARRANGEMENT

Hilly

EXPOSURE

Ground on level, placed on a hilltop

SOIL TIPOLOGY

Medium consistency, basically clayey with limestone presence

AGE OF VINEYARD

70 years

GRAPE VARIETALS

100% White Malvasia of Candia

ALCOHOL CONTENT

14% Vol.

TOTAL ACIDITY

5,43 g/L

RESIDUAL SUGAR

8 g/L

GROWING SYSTEM

Double overturned

DENSITY OF PLANTING PLANTS / HECTARE

4.600 stumps/ha

TIME OF HARVEST

First Week in October

VINIFICATION

Whole grapes press, temperature-controlled fermentation in stainless steel adding honey in the middle of fermentation process

AGEING

12 months in stainless steel including 4 months on yeasts

AGEING IN BOTTLE

3 months

DESCRIPTION

Full golden yellow. Intense and complex when smelling. The slight Malvasia Flavor is enriched by sweet and floreal scents of Millefiori Honey. Good Freshness, smooth and balanced, tasty and persistent with a pleasant honey flavor that comes out in the final part by an enveloping sensation as a single type of product that makes it the only one.

PAIRINGS

For meditation with aged cheeses, bittersweet dishes and or sophisticated combinations with both meat and fish meals. Pork fillet with speck and bay leaf.