

Malvasia Villa Minelli

PROPRIETOR: Edizione srl

MANAGER: Massimo Zambon

WINEMAKER/CONSULTANT: Daniele Dal Secco followed by Francesco Serafini

VINEYARD

LOCATION: in the municipalities of Ponzano Veneto and Villorba, in the heart of the Province of Treviso on the Po Plain

AREA: 1 Ha

SOIL: loose with a significant skeletal and gravel content

VARIETY

GRAPES: 100% loose bunch Istrian Malvasia

AVERAGE AGE OF VINES: 60 years (historic vineyard)

PLANTING DENSITY (VINES/Ha): 2,000

EXPOSURE: plain with north-south planted rows

TRAINING METHOD: Sylvoz and Veneto pergola

AVERAGE CROP LOAD: 5 Kg/vine

YIELD (t/ha): 10

VINEYARD MANAGEMENT: cost-effective pest control and optional irrigation

CANOPY MANAGEMENT: de-leafing, topping, shoot thinning, weeding to eliminate need for herbicides

HARVEST/ VINIFICATION

Manual in 15 kg crates, completed in a single campaign. Selection on the vine followed by indoor sorting on a vibrating table, de-stalking, gentle roller crushing, very short dry ice maceration, and controlled temperature fermentation with a low sulphur dioxide content. Maturing on fine lees for 6 months, finishing in the bottle for around 3 months.

FIRST YEAR OF PRODUCTION: 2012



WINERY

A modern winery with capacity for vinification in separate lots. Temperature controlled stainless steel tanks. Cooling system for perfect cold maceration of all batches if necessary before fermentation. Pneumatic grape press with inert gas blanketing system; press volume can be adapted to suit the number of batches. System designed for consistent, delicate pressing.

**MALVASIA
VILLA MINELLI
2013**

A warm year with a dry period leading up to the harvest, counteracted by careful irrigation to deliver a perfectly ripe product. Grapes rich in varietal aromas, minerality and structure.

PRODUCTION: 4,300 bottles

BUDDING: 15-20 March

FLOWERING: early June

MID VERAISON: mid July / early August

HARVEST: 20 September

ANALYTIC DATA: alcohol: 12% vol.; total acidity: 5.2 g/l; residual sugar: < 2 g/l; pH: 3.26

TASTING NOTES: A luminous, straw yellow wine with an excellent balance between structure and smoothness. The nose is initially intense and almost aromatic, with hints of ripe peach and melon, gradually revealing camomile flowers and a subtle note of sage. The attack is smooth and warm, leaving a background of delightful freshness and lasting pleasure. The evolution suggests a crisp bite into ripe yellow fruit. The smooth and lasting finish is superbly balanced and harmonious.