

LÈGADI VINO LIQUOROSO MALVASIA



DENOMINATION: I.G.P. Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Copper with golden reflections.



BOUQUET: Deep, embracing. Delicate citrusy scents mingle with sweet notes of almond and honey.



TASTE: The mouthfeel is soft and balanced. Good body with a touch of minerality.

HOW TO TASTE IT

FOOD MATCHING: It goes well with fine baked meals, but it also pairs with dry pastry.

RECOMMENDED GLASS: Small-sized, tulip-shaped glass.

SERVING TEMPERATURE: 12-15°C.

ON THE MARKET

ORIGIN OF THE NAME: The name is reminiscent of the Aegadian islands, facing the coast of Trapani.

FORMAT: 75 cl with mushroom-shaped cork.

PACKAGING: 6 bottle cardboard boxes (vertical).

OENOLOGICAL DATA

ALCOHOL CONTENT: 16,5% Vol.

VINIFICATION: Overripe grapes are hand harvested around mid-September and softly pressed. Then undergo maceration for about 6-8 hours, followed by fermentation at controlled-temperature. Once neutral alcohol is added, wine is then aged for six months before commercial release.

REFINEMENT IN BOTTLE: 6 months before commercial release.