



“L'ORA FELICE” COLLI PIACENTINI D.O.C. MALVASIA PASSITO

A sweet white wine from Malvasia di Candia Aromatica appassita grapes, based on the desire to explore a version of Passito that is not so common in Italy: a wine based on freshness and elegance as well as on aromas with important Surmaturo notes and opulent taste; a wine that is not overbearing and that reflects our climate, with hints of autumn.

The harvest is especially careful, the withering phase quite brief, the fermentation and ageing process reasonably short; these are the tools we use every year to reach these objectives.

The Grapes

100% Malvasia di Candia aromatica.

The Vineyards

Company vineyards, Morello 40%, Sorriso 35% e Ronco 25%;
altitude 185-210 meters above sea level;
clay, silt-like soil (ancient red earth), not very fertile;
years of planting 1983 75%, 1992 25%;
Guyot growing system 95%, Casarsa 5%;
plants per hectare 2,200 45%, 3,300 30%, 5,000 25%;
thinning of the bunches 25-30%.

Winemaking

harvest period in early September;
soft pressing of whole grapes;
fermentation temperature 15-16°C;
refrigeration to interrupt fermentation;
bottling in May.

Other news

first year of production 2005;
average production 2,500 500 ml bottles;
can be consumed immediately or within 10 years.

L'Ora Felice at the table

with baked desserts, tarts and fruit aspic,
soft serve at the table light desserts.



CAMPAIGN FINANCED ACCORDING TO EC REG. N. 1234/07

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