



## “SORRISO DI CIELO” COLLI PIACENTINI D.O.C. MALVASIA

Dry still white wine with light sugary residue, from the Malvasia di Candia Aromatica grapes cultivated for centuries in the Piacenza Hills, resulting in a light, sparkling wine. Sorriso di Cielo was created for the first time in 1991 based on the desire to produce a still wine from this vine variety, not only aromatic and pleasant, but also structures, complex and long lasting, something no one had ever tried up to that point.

The years following 1991 confirmed the potential of this grape, truly one of the best native white grapes in Italy and the Italian alternative to Gewurtztraminer.

**The Grapes** 100% Malvasia di Candia aromatica, one of about 16 varieties with the name Malvasia existing in Italy, cultivated in the Piacenza province (mainly), Parma and Pavia.

**The Vineyards** Ronco 75% and small parcels of Morello and Sorriso 25%;  
altitude 180-210 meters above sea level;  
clay, silt-like soil (ancient red earth), not very fertile;  
years of planting 1992 75%, 1983 25%;  
Guyot growing system 85%, Casarsa 15%;  
plants per hectare 5,000 75%, 2,200 25%;  
thinning of the bunches 30-45%.

**Winemaking** harvest period in early September;  
soft pressing of whole grapes;  
fermentation temperature 14-15°C;  
5 months on the fine lees with batonages;  
bottling at the end of March.

**Other news** first year of production 1991;  
average production 11,000 bottles;  
can be consumed immediately or within 15 years.

**Sorriso di Cielo at the table** an exquisite pairing with foie gras, shellfish, dishes with at the table squash and cheeses with average ageing; excellent at wine bars and with many aromatic dishes and sweet pickled delicacies.



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

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