



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

A sweet white wine made from dried Malvasia, it was born in 2005, picking up the thread of a series of trials we had carried out between 1986 and 1988 to produce a wine of this type. What prompted us to do so was the desire to explore a version of raisin wine little travelled in Italy: a wine based more on freshness and elegance than on distinctly overripe aromas and a very opulent taste; a wine not at all cloying and saturating, not to weigh down the already not-so-light moment at the end of a meal, when wines of this type are generally tasted; a wine, finally, that captures the mood of the early autumn, fresh and misty, of our climatic habitat. A particularly careful harvest in order to allow the grapes absolute sanitary integrity, raising in an air-conditioned room lasting only a few weeks, fermentation conducted with the aim of maximising the aromatic integrity of the wine, maturation of the wine exclusively in steel containers, and bottling carried out quite early, are all tools we use to achieve our goal.

Grapes

100% Aromatic Malvasia di Candia.

The Vineyards

estate vineyards, Morello 40%, Sorriso 35% and Ronco 25%;
altitude 185-210 metres above sea level;
clayey-loamy soil (ancient red soil), not very fertile;
planting years 1983 75%, 1992 25%;
training system Guyot 95%, Casarsa 5%;
plants per hectare 2,200 45%, 3,300 30%, 5,000 25%;
bunch thinning 25-30%.

Vinification

harvest time early September
soft pressing of whole bunches;
fermentation temperature 15-16°C;
refrigeration in order to interrupt fermentation;
bottling around May.

Other news

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

L'Ora Felice at the table

with baked desserts and fruit tarts and aspic.

