



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

A dry still white wine with a slight residual sugar, to give greater smoothness. It is perhaps our most original wine, because it is the result of research into a type of wine that did not exist before, in Piacenza and also in Italy.

The grape is Malvasia di Candia Aromatica, which has been cultivated on the hills of Piacenza for about five centuries to give a sparkling, aromatic and light wine. Sorriso di Cielo was born in 1991 from the desire to explore the possibility of this vine giving a still, structured and long-lived wine, something that had never been hypothesised before.

The years following '91 and vertical tastings of all the vintages produced confirmed the truthfulness of the initial hypothesis and gave us ever more enthusiasm in researching the potential of Malvasia di Candia Aromatica, truly one of Italy's greatest native white grapes and the true Italian alternative to Gewurtztraminer.

Grapes table 100% Aromatic Malvasia di Candia, one of the 17 varieties with the name Malvasia existing in Italy, cultivated in the provinces of Piacenza (mainly) and Parma.

The Vineyards vineyard Ronco 45% and small parcels of the Morello, Sorriso and Cà di Terra vineyards 55%; altitude 180-210 metres above sea level; clayey-loamy soil (ancient red soil), not very fertile; planting years 1992 75%, 1983 25%; training system Guyot 55%, Casarsa and GDC 45%; plants per hectare 5,000 75%, 2,200 25%; bunch thinning.

Vinification harvest time early September; soft pressing of whole bunches; fermentation temperature 16-17°C; 5 months on the lees with batonnages; bottling in March.

Other news first year of production 1991; average production 20,000 bottles; can be drunk immediately or within 20 years.

Sorriso di Cielo at the table love marriage with foie gras, shellfish, pumpkin dishes and medium-aged cheeses; excellent at the wine bar and with many aromatic and sweet and sour dishes.

