



FAMIGLIA
BORON

Azienda Agricola F.lli Boron s.s. Società Agricola
Viale Vittoria, 6 30020 Loncon di Annone Veneto (VE) – I
tel - fax +39 0422 864020
www.boronvini.com – info@boronvini.com



Malvasia Frizzante

GRAPES:	100% Malvasia
APPELLATION:	IGP Veneto
VINEYARD	Annone Veneto
LOCATION:	
GROWING	
METHOD:	Sylvoz
VINE DENSITY:	4000 plants per hectare.
AVERAGE YIELD:	100 Q.li grapes/Ha.
HARVEST TIME:	Mid September
VINIFICATION:	Maceration on the skins for 8-10 hours, with soft pressing with fermentation at 16-18 ° C. Second fermentation with the Charmat method of steel autoclave. Refermentation for about 25 days at 17 ° C.
ALCOHOL CONTENT:	11.50 % vol.
SERVING	
TEMPERATURE:	8-10°C
RESIDUAL SUGAR:	28 g/l
TOTAL ACIDITY:	5.90 g/l
SPARKLING IN	
AUTOCLAVE:	30 days

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Wine with an intense straw yellow color.

SCENT: It stands out for the cleanliness and fragrance of the varietal and fruity aromas.

FLAVOUR: On the palate it expresses freshness.

FOOD PAIRING: Indicated with seafood appetizers, with velvety soups, with risottos and also with delicate white meats.