



# Corte Bacaro®

## MALBECH FRIZZANTE VENETO IGT

<b>Name:</b>	MALBECH FRIZZANTE VENETO IGT
<b>Variety:</b>	100% Malbech
<b>Soil:</b>	Alluvial silt and clay.
<b>Vine training method:</b>	Sylvoz
<b>Vine density per hectare:</b>	3000-3500
<b>Harvest:</b>	Second ten days of September.
<b>Vinification:</b>	Fermentation on the skins using selected yeasts, in automated steel tanks at controlled temperature for approximately 5-7 days.
<b>Maturation:</b>	Held in steel tanks at controlled temperature.
<b>Method:</b>	Natural second fermentation on selected yeasts in pressure tanks for 25-30 days.
<b>Residual sugar:</b>	30 g/l.
<b>Alcohol content:</b>	12 % vol.
<b>Colour:</b>	Bright ruby red.
<b>Aroma:</b>	Red berries and violets.
<b>Flavour:</b>	Soft, sweetish, fresh and velvety. Fine perlage that does not linger long.
<b>Serving temperature:</b>	12-14 °C
<b>Serving suggestions:</b>	Excellent with salami and cold cuts, grilled meat and medium hard cheese.



**Società Agricola Corte Bacaro**  
di Bellia & C. ss