

WHITE WINE “APHRODITE”

Our demi-sec rare white wine



Greek Malvasia and moscato (reintroduced in 2012 in the Catalog of National grape varieties as Malvasia moscata) APHRODITE This is an ancient grape whose origins are lost in the mists of time. It was imported into Italy by the Venetians in the thirteenth century by a small Greek town in the Peloponnese, Monemvasia, from whom it probably took the name of Malvasia. References to the grape variety can be found already in the XIV, and in Italy Benedetto Croce mentions it in 1800 with the name of Malvasia nostrale and saying: “fa l’uva longa e folta, con grani lunghi: è buona da mangiare, e da far vino, qual riesce dolce, e del sapore dell’uva” (“it has a long and dense grape, with long grains: it is good to eat, and to make wine, which comes out sweet and with grape tasting”); while in the ampelographic texts of the nineteenth century this vine is called Malvasia bianca di Piemonte.

This rare aromatic white grape variety is present only in Piedmont and especially in the Monferrato Casalese (in particular in Lù Monferrato area); experts indicate it as a candidate to enter the ranks among the most prized indigenous white wines.

The color is pale yellow, on the nose evolved fruity and floral scents show up, which are clean, intense and enveloping, reminding yellow peach, hawthorn and elder. On the palate, it is slightly aromatic, with good structure, balanced and persistent.

Glass: stem glass Time of oxygenation: a pair of minutes making it swirl in the glass. Thanks to its rare organoleptic virtues Aphrodite is a wine that can pair with both meat and fish courses, (oysters in particular), also excellent as an aperitif. Last but not least: Aphrodite has aphrodisiac properties!

Limited production.

Variety of grapes	Blend of selected cuvee: 70% Greek Malvasia and 30% Moscato
Production area	Ancient vineyard of our grandfather in Lù Monferrato area (AL)
Appellation	White Wine
Soil	Calcareous, clayey
Harvesting	Mid –September
Harvest Method	Manual in 20 kg boxes
Fermentation	25 days in temperature controlled stainless-steel vat at 19°/20° C. degrees
Bottling	In springtime
Ageing	Consume within max 2 years
Serving Temperature	12°-15° C. degrees in medium boules

