



MASCIARELLI

ISKRA MARINA | Abruzzo Malvasia DOC 2017

TECHNICAL SHEET

Name: Iskra Marina Abruzzo Malvasia DOC
Grapes: Malvasia Istriana
First year of production: 2017
Average production: 1.800 da 0,75 l
Vineyard location and altitude: Loreto Aprutino (350m slm)
Soil: clayey-sandy
Training system: Guyot
Planting density: 5.700 plants per hectare
Vinification: manual selection of bunches, cryomaceration in the press and vinification in French oak truncated cone vats, with aging on the lees for 18 months, followed by refinement in the bottle
Alcohol content: 13,5% vol approx.
Service temperature: 10-12°C

TASTING NOTES

Clarity: limpid
Color: straw yellow with greenish reflections
Bouquet: intense, complex of floral and hydrocarbon notes
Aromatic notes: fresh, balanced, saline

FOOD PAIRINGS

Normandy oysters, Asian fushion, Sushi, Raw fish



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ISO 14001

BUREAU VERITAS
Certification

