



UMBERTO CESARI

# MALISE

TREBBIANO RUBICONE IGT

## GRAPES

100% Trebbiano

## SOIL TYPE

Clayey, medium consistency.

## AVERAGE AGE OF THE VINES

15 years

## YIELD PER HECTARE

8 tons

## VINIFICATION

Careful soft pressing, static decantation and subsequent fermentation in spherical concrete tanks and in cocchiopesto amphorae at a controlled temperature.

## AGEING

In spherical concrete tanks and in cocchiopesto amphorae for 6 months, followed by 3 months in the bottle.

## ALCOHOL CONTENT

13% vol.

## AVAILABLE SIZE

0,750 l

## SERVING TEMPERATURE

8 — 10 °C

## COLOUR

Straw bright yellow.

## NOSE

Intense, broad, pleasantly fruity aroma with characteristic hints of dried apricots and honey.

## TASTE

It is savoury, mineral, fresh and harmonious on the palate.

## MATCHING TO

Delicate first courses and main courses of white meat or fish.

