



Mimì

Malvasia DOC Colli Piacentini

This sweet wine originates from Malvasia di Candia aromatica, the finest variety among the Malvasia vine and the most widespread in the Piacenza area. The Malvasia grape produces a fresh wine, with a wide range of aromas.

Giacomo Puccini, *La Bohème*, “... sì, mi chiamano MIMÌ...”

Wine type sweet sparkling

Grape variety 100% malvasia di Candia aromatica

Colour bright straw-yellow

Aroma delicious and persistent, characterised by rich floral nuances

Taste sweet, aromatic and balanced

Winemaking process the white grapes are vinified with immediate skin removal. The must is then stored in refrigerators until the Charmat process starts

ABV 7, with residual sugar 90 gr./lt.

Food matching particularly good with patisserie, custard creme or zabaglione made with Malvasia

Serving temperature must be served chilled, at 8-10°C (48-50°F)

Ph 3—RS 85 g/l—Total Acid 6.3 g/l—SO₂ 144 mg/l—Free SO₂ 28 mg/l

