

# MONEMVASIA 2019 Bio – Nevio Scala

**PRODUCER** Nevio Scala - 9,5 hectares under organic cultivation. The total yearly production is around 42.000 bottles.

**APPELLATION** Veneto IGT

**WINE REGION** Veneto - The winery is located next to the Colli Euganei regional park, more specifically in the village of Lozzo Atestino (Padova).

**SOILS** Volcanic - Alluvial soil marked by clay and limestone

**VARIETALS** 100% Malvasia Istriana

Malvasia Istriana is a typical grape variety of Northeastern Italy. Venetians appreciated wines coming from Monemvasia, a Greek port that gave the name to the whole Malvasia grape family, since 13th century. They eventually brought this grape across the Adriatic Sea to our region, where it adapted with success. This particular Malvasia biotype presents elegant aromatic notes and the wine can gracefully age for years.

**AGE OF THE PLANTS:** vines are 8 YO.

**PLANT DENSITY:** 3.240/ha

**YIELDS PER HECTARE** 50 hl /ha

**TRAINING SYSTEM** Double Guyot

**HARVEST** Manual. 1<sup>st</sup> week in September.

**VINIFICATION** The must ferments in stainless steel vats with indigenous yeast only (no inoculated yeasts) with skin contact during the first days of fermentation. After resting 9 months in concrete tanks, the wine is bottled without clarification or filtrations. Small amount of sulphites added. Total sulphites at bottling: 11 mg/l

**BOTTLES PRODUCED** 6.000



**ALCOHOL BY VOL.** 12%

**WINE DESCRIPTION** straw-yellow-colored wine with golden reflections at sight. It is fairly alcoholic, glycerinated. The nose displays aromatic notes of flowers and fresh fruits. Balanced and distinct on the palate with a nice length.

**SERVICE TEMPERATURE** 10-12 °C

**FOOD PAIRING** Appetizers, Montagnana ham, fish soups, boiled meats.

**CERTIFICATION:** the estate is certified organic since harvest 2019.

**MEMBERSHIP:** The estate is a proud member of Vinnatur and the RAW wine fair created by Isabel Legeron.