

# Fantasia Malvasia Emilia I.G.T.

## Semi-sparkling • Semi-sweet

Life is more beautiful with a touch of 'fantasy'. And it's even better when it brings along an explosion of floral and fruity sensations. Vivacity, cheerfulness and engaging feelings are the winning keys of the range Fantasia from Umberto Cavicchioli e Figli, showcased here by Malvasia Emilia IGT, a semi-sweet semi-sparkling wine that charms every palate. This grape variety, with ancient origins, is cultivated in the western part of the Emilia plain. It offers a fragrant, aromatic and enveloping tasting experience that will undoubtedly leave a mark. A fantasy of fruit and enjoyment.

### Grapes

Malvasia di Candia Aromatica.

### Origin

Vineyards in the western part of Emilia .

### Vinification

The late-harvested grapes, after crushing, undergo cold maceration in contact with the skins at a low temperature of 0-2° C for approximately 24-36 hours. The prise de mousse takes place in stainless steel tanks following the Charmat method at a temperature of 12-14° C for about 4-5 days.

### Tasting notes

**COLOUR:** straw yellow; white and creamy froth; fine and persistent perlage.

**BOUQUET:** on the nose, it releases a strong aromatic profile typical of this grape variety, with notes of tropical fruits and ripe apple and pear.

**FLAVOUR:** pleasantly sweet, smooth, and aromatic with a distinctly fruity and persistent aftertaste.

### Pairings

Its light and aromatic character makes this semi-sparkling Malvasia a classy complement to delicate risottos, pumpkin tortelloni or small fried appetizers. It also pairs well with baked desserts and "semifreddo" parfaits.



Alcohol  
Content  
8% vol



Residual  
Sugar  
45g/L



Serving  
Temperature  
6-8°C



Size  
75 cl