

GILLI Malvasia di Castelnuovo Don Bosco DOC

GRAPE VARIETY

Malvasia di Schierano 80% Malvasia Nera Lunga 20%
rare and ancient grape variety for which we have always felt the role of custodians.

PRODUCTION AREA

From "Bricco Gilli" cru which surrounds, with an amphitheater-like shape, our Estate, with a south/south-east aspect.

ALTITUDE

300 meters a.s.l.

SOIL

The matrix of the ground belong to a marly characteristic with a balanced particles of sand, silt and clay.

PLANTING DENSITY

4.200 plants per hectar

VINE AGE AND TRAINING SYSTEM

Young and 40 years old vines, traditionally trellised, head trained with replacement-cane pruning system (guyot).

HISTIRY AND VINIFICATION

The label brings the name of the estate; the original variety from which this wine was created is as ancient as the noble bust found on one wall of the estate building, bust that immediatly became the Cascina Gilli logo.

The grapes are hand-harvested, detemmed and gently crushed to avoid the extraction of unwanted components from the seeds. Then skins and must stay in contact for some days at low temperature, to extract colour, delicate aromas and flavours and to avoid oxidation, microbial spoilage and unwanted fermentation to start. After this contact the must is drawing off the skins, filtered and stored at low temperature, to retain the acidity and the fruity characteristics. As needed the must is transferred in stainless-steel tanks where, according to the Asti Method, with the inoculation of selected yeast, the alcoholic fermentation can take place. When the alcohol reaches 5,5% b.v. the fermentation is stopped and the lightly sparkling sweet wine is sterile filtered to avoid further fermentaion to occur in bottle. Then the wine is bottled and ready to drink.

AGEING

Bottled soon after the end of the vinification processes.

TASTING NOTES

Colour: ruby red with purple hints, fine perlage

Nose: small red berries notes along with floral hints of rose, honeysuckle and iris.

Palate: rich and powerful, with a good balance between acidity, residual sugar and flavour concentration. The sip is fresch and very long.

SERVICE TEMPERATURE: 6-10° C

FOOD PAIRINGS: An easy drinking wine, chatting happily with friends after dinner. It suits perfectly every kind of dessert, buti It shows its best with red berries tart and fresh and dry pastries.

DRINKING WINDOW: ready to drink now, not suitable for further ageing.



CASCINA GILLI
•CASTELNUOVO DON BOSCO•