

# LA BRAGHINA

## WHO I AM

- LA VERA
- IGT TREVENEZIE
- 100% MALVASIA
- sylvoz system
- flat and calcareous soil

## HOW THEY DEFINE ME

selection of grapes, maceration of the must for 8-10 days at 4-6°C, natural sedimentation of the grape marc, vinification in steel and 15% in oak barriques, with ageing for 6 months.

## HOW THEY DESCRIBE ME

APPEARANCE: pale yellow, golden highlights, consistent

NOSE: typical and unmistakable, intense, with notes of orange, lemon, jasmine and caper blossom, pineapple and pastry, cream and shortcrust pastry, saltiness

PALATE: dry, but very soft, enveloping, infinite and with a finish that brings to mind the seashore

## MY ADVICE

i like to accompany myself with fish, such as fried squid, but travelling outside Italy to enjoy sushi is always a pleasure. in summer, don't miss me with prosciutto and melon, and in winter with pumpkin tortelli topped with lots of butter and maybe a few amaretti biscuits. i like a medium-sized glass, not too large, at 8-10°C.

