



## NECTAR

### MALVASIA DI CASORZO D.O.C. PASSITO

Nectar is a red Malvasia Passita made from the natural drying of a single bunch of grapes per vine, by twisting the peduncle if the weather permits, or by drying on rush mats with pressing at the end of the year. Intense red colour, with fruity notes of wild strawberries and red fruit preserve.

This is a dried-grape wine of great structure with delicate notes of bilberry and natural fruit syrup.  
Serve at 8°-10°C.

#### Appellation

Malvasia di Casorzo D.O.C. Passito

#### Production Area

Montemagno - Casorzo (Asti) - Monferrato  
Variety: 100% Malvasia di Casorzo

#### Colours / Highlights

Deep pink with purple highlights.

#### Fragrance

Aromatic, balsamic and intense, with fruity notes and hints of wild strawberry and red fruit preserve.

#### Palate

Sweet, full and harmonious with great structure and a good balance of sweet and acid. Delicate notes of ripe fruit and bilberry syrup.

#### Alcohol content

13% vol.

#### Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 105 mg/l SO<sub>2</sub>.