

CASA DI ★MALIA★



PROSECCO DOC, VINO FRIZZANTE

In Italian, Malia is the feeling of attraction towards something wonderful and unusual, a psychological state induced by a magic spell.

INSPIRATION

From the charm of the organic Prosecco DOC production method to the magic of its places of origin.



CONSUMER SEGMENT

Dreamers, romantics who like to take life lightly and wink at nature by choosing organic products.



BRAND

Imagine sitting in the oldest square in Treviso (north-east Italy), surrounded by the beauty of Treviso's art, architecture and markets, feeling as satisfied as someone who has finally found what he's always been looking for: "real Italy".

What do "real Italians" do in their afternoon break? Virtually everyone, regardless of age, sex, class or style, sips Prosecco DOC.



DESIGN

The idea came from the cover of an old storybook: an illustration full of fascinating mysteries, intrigues and surprises ... like Italy.



WINE STYLE

Tantalizing, light and pleasantly crisp.



VENETO REGION

Temperate climate, mitigated by the Adriatic Sea; the Alps mountain range protects it from the northern winds. Winters are cold and wet, summers hot and muggy with average temperature variations.



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PROSECCO DOC
VINO FRIZZANTE



Glera



Clay, calcareous, marly



8/10 °C



Veneto

VINIFICATION:

The soft pressed juice is stored in stainless steel tanks for static cold decanting. Once the clean juice is racked and inoculated with selected yeasts, it will go through fermentation at a controlled constant temperature of 18°C within 8/10 days. The team of oenologists, then, achieves the base cuvée for the sparkling process.

Subsequently the base wine is filtered and added of selected yeasts to undergo second fermentation at a controlled temperature of 14-15°C in a pressure tank. Once required pressure, alcohol and sugar level are reached the wine is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.



11% vol
750 ml



Pale light yellow colour, with fine perlage



Delicately fruity, slightly aromatic bouquet



With hints of flowers among which honey and wild apple scents can be perceived, well balanced and light body



Excellent as an aperitif, it is a perfect accompaniment to hors-d'oeuvres and delicate first courses. Also wonderful with fish and shellfish