

CASA DI ★MALIA★

Casa di Malia means "House of Charm". Malia in Italian indicates a feeling of great liking for something wonderful and unusual, a psychological state induced by a magical spell. The name of the brand refers to the charming production method of Organic Prosecco DOC and to the magical places where this wine is produced. Imagine to be sitting in the most ancient square of Treviso (in the North-East of Italy), surrounded by the beauty of its art, architecture and markets and feeling as smug as someone who has finally found what they have been looking for: "the real Italy". But what are the "real Italians" doing in the cafès in the afternoon? Pretty much everyone is sipping Prosecco DOC, no matter their age, lifestyle or occupation. But what does Prosecco DOC really mean Italians? It is an ancient grape and a modern wine, strongly related to the territory and part of its identity. It perfectly represents the Italian lifestyle, characterized by that charm which, at the right moment, can become irresistible no matter where you are. As far as concern the label we took inspiration from an old fairy tale book cover: the illustration was full of fascinating mistery, intrigue and surprise... as Italy is.

PROSECCO DOC FRIZZANTE ORGANIC WINE

Grapes:	Glera
Appellation:	PROSECCO DOC
Production area:	Veneto Region, hills around Treviso area
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions..
Harvest:	Second half of September
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	8/10 °C
Alcohol content:	11% Vol

- 👁 Typical crisp and delicate perlage, pale light yellow colour
- 👃 Delicate and fragrant bouquet, with fruity notes of banana and apple and notes of acacia flowers
- 👄 Fresh and light on the palate, with balanced acidity and body; harmonic with a pleasant dry aftertaste
- 🍷 Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses

VINIFICATION: Grapes are accurately selected both for area of origin and quality. The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts, is made at a controlled constant temperature of 18°C and is completed in 8/10 days. The team of oenologists select the best wines obtained to continue the sparkling winemaking process. Afterwards the wine is filtered in steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.

