

Donna Marzia

Malvasia Bianca

85% Malvasia Bianca, 8% Chardonnay, 7% Vermentino

A 100-hectare estate named after the passionate and rebellious Countess Marzia Zecca, who lived during the 17th Century. She took her own life on the estate that now possesses her name.

Tasting Notes:

Produced from the eponymously named estate-owned vineyard, Donna Marzia Malvasia Bianca possesses delicate fruit aromas and elegant wild yellow florals. Fresh on the palate with pleasant acidity and subtle hints of butterscotch adding depth to the flavor profile.

Wonderful as an aperitif with hors d'oeuvres and fish dishes, enjoy this wine young for maximum fruit expression.

Vineyards:

Region:	Salento, Puglia, Italy
Name:	Donna Marzia
Size:	45 hectares
Training Method:	Spurred cordon
Planting Density:	5,000 vines/hectare
Soil Composition:	Alluvial, clay & chalk mix with limestone
Elevation:	250 meters
Exposure:	Southwestern

Winemaking:

Harvest:	September
Fermentation:	12 days in stainless steel tanks

Aging:

Container/Cooperage:	Cement & stainless steel tanks
Duration:	2 months
Bottle-Aging Duration:	2 months

Technical Data:

Alcohol:	12.5%
pH:	3.00
Residual Sugar:	3.2 grams/liter
Acidity:	5.9 grams/liter
Dry Extract:	25.6 grams/liter

Production Quantity: 90,000 bottles



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OF THE YEAR
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