



Cardito

Derived from Monte Cardito, masculine noun [from the Latin card(u)etum, meaning "place where card(u)s (thistles) grow"]

Type

Lazio IGP Malvasia Puntinata

Color

Bright straw yellow

Grapes

Malvasia Puntinata

Vinification

Cryomaceration and vacuum pressing

Bottle size

750 cc

Aging

Bâtonnage in steel for 6 months at controlled temperature

Production area

Doganella di Ninfa

Soil

Clayey with underlying pozzolana

Pairings

Shellfish and smoked salmon, mushroom-based dishes, and fresh cheeses

Training system

Espalier (row)

Tasting notes

On the nose, it is intense, with floral notes of broom, herbal hints of nettle and sage, and fruity aromas of loquat, William pear, yellow peach, and grapefruit. Moderately warm with good freshness and savoriness. Pleasant persistence on the palate.

Planting density

4000 vines/Ha

Harvest

25 september – 05 october

