poderi Marini

IGT CALABRIA

COLLI MARINI

white raisin wine

AREA OF ORIGIN:
Sant'Agata di San Demetrio Corone (CS)

SOIL:
Slightly hilly 50 meters above sea level. Clayey and silty sandy portions.

GRAPEWINE: Malvasia with small percentages of Sauvignon Blanc.

WINE MAKING PROCESS:
The grapes are left in the plant until a slight over-ripening is reached; subsequent manual harvesting in small bins and continuing with the "open air" drying method. The pressing of the dried grapes follows a slow fermentation in oak barrels, containers in which the Collimarini continues its refinement until it is bottled. Aging in the bottle.

TASTING NOTES:
The aromatic richness of the sun-dried grapes of our Calabrian hills is the hallmark of this sweet wine.
Golden color with amber reflections, rich and enveloping olfactory notes of dried fruit, honey, flowers. The taste sensation is full, generous and characterized by a particularly aromatic final sweetness.