



CANTARUTTI ALFIERI

CIÀRLOT

MALVASIA FRIULI COLLI ORIENTALI 2020

VINE: Local vine - 100% Malvasia

PLACE OF GROWING: in our own vineyards

PRODUCTION HECTARES: Ha 0.60.00 on high hill

HARVEST: usually in mid-September

WINEMAKING: In white, as it happens for all the white grapes by inoculating selected yeasts and using modern equipment in order to obtain soft presses to detriment of yield grape/must.

FERMENTATION: takes place at a controlled temperature varying between 18 and 20°C in stainless steel containers and continues slowly for about 20 days. At the end of fermentation, the dregs that are created in the meantime are removed.

REFINING: wine bottled 2 years after its harvest. It remains in contact with the yeasts for over 6 months after which only one decanting is done before bottling. It is subsequently left to mature in concrete where the time that passes allows it to mature and express itself.

FEATURES: It has a rich, warm golden yellow color. On the nose there are immediate notes of flint, intense perceptions of hydrocarbons blended with notes of hazelnut butter, orange blossom flowers, while on the palate it is rich, greasy but fluid and persistent. Mellow and balanced notes remain reminiscent of dehydrated and citrus fruit. Wine with incredible length and elegance.

FOOD & WINE MATCHING: This wine offers a wide range of combinations, from spicy lard to rich pasta, first courses with cheeses, mushrooms and truffles. No doubt about second courses: grilled and baked fatty fish, white cuts of meat, national and French cheeses, including blue ones.

SERVICE TEMPERATURE: 14 °C



Recommended Glass:



WINE HUNTER
AWARD 2023



SILVER DIPLOMA
WORLD OF
MALVASIA 2024



SILVER MEDAL
92 POINTS
DECANTER 2024



This shows aromas of crushed apples and cooked lemons with hints of herbs and bread dough. Medium-bodied, polished and fruity. A little watery in the middle. Drink now.



90 POINTS
VINOWAY
SELECTION 2025

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