



“MALENCHINI DAILY QUALITY”

RED TABLE WINE



Vinification:

This wine is produced with Sangiovese grapes coming from old vineyard. The fermentation takes place in glazed cement tanks at temperature of 28° - 30°. The fermentation time on the skins has been made for about 10 days. During the first days twice a day pumping over were done and than just once a day.

Colour:

Ruby red with purple tinges.

Flavour:

Intensely fruity.

Taste:

Well balanced and pleasant. Good concentration and good impact in the mouth. Balanced and harmonious. The major characteristic of this wine is easy to drink due to a general pleasant and light acidity that gives to this wine freshness and brightness.

Packing:

Outside container: reinforced corrugated cardboard
Inside container: alimentary PVC bag
Spout: button tap
Wine preservation: vacuum sealed
Expiration: six months from the time the package is opened

Note

L'azienda partecipa al programma europeo (Mis. 6) di riduzione nell'uso di concimi e pesticidi.



“MALENCHINI DAILY QUALITY”

WHITE TABLE WINE



Vinification:

The Malenchini white table wine is a blend of 50% Chardonnay and 50% Tebbiano Toscano grapes. The vinification takes place in glazed cement tanks at controlled temperature. The fermentation is made very slowly and for long time using selectionated yeast.

Colour:

Straw yellow with green tinges.

Flavour:

Intense perfumes, fresh and bright. Very evident the fruity and flowers aromas. Very good persistence and pleasant.

Taste:

Very good impact in the mouth. Very pleasant, harmonic and balanced. Freshness, brightness and good sapidity. An evident light acidity helps the wine to be drink easily. Good concentration and persistence.

Packing:

Outside container: reinforced corrugated cardboard

Inside container: alimentary PVC bag

Spout: button tap

Wine preservation: vacuum sealed

Expiration: six months from the time the package is opened

Note

L'azienda partecipa al programma europeo (Mis. 6) di riduzione nell'uso di concimi e pesticidi.