



Balancing 3 generations of winemaking tradition with leading edge cultivation techniques, owner/winemaker Giorgio Colutta leads his team in producing some of the most graceful wines in the eastern hills (Colli Orientali) of Italy's Friuli region. Using organic, biodynamic, and renewable energy practices in the vineyard and the cellar, Colutta strives to be a benchmark in a new era of wine-making, focusing on infusing regional distinctiveness into wines crafted with a eye toward sustainability and rooted in the beauty and power of terroir. Beautifully structured, the 2021 Malvasia Cru shows delicate aromas building into pronounced floral notes and light touches of stone fruit.

Region & Classification

|country| Italy
|region| Friuli
|sub-region| Friuli Colli Orientali
|classification| DOC

Wine Data

|varietal| 100% Malvasia
|alcohol| 13.47%
|pH| 3.4
|acidity| 4.52 g/L
|residual sugar| 0.3 g/L

Terroir & Cultivation

|soil| Clay
|exposure| North-south
|elevation| 160m
|farming practices| Organic and biodynamic farming practices; guyot vine training system
|harvesting| Harvested manually in September
|age of vines| 3 years
|yield| 4,000 kg/ha



Vinification & Aging

|fermentation| Fermented in stainless steel at a controlled temperature of 18-20° C with selected yeasts
|aging| Aged 6 months in stainless steel
|production| 20 hectoliters

