



# Emozione di Ghiaccio



## ICE EMOTION

The name of this particular wine derives from its production technique. It is very similar to the German Eiswien or to the Canadian Icewine.

This wine is produced from grapes that have been naturally freeze-dried while still on the vine. The harvest is due between November and January very early in the morning when temperature is under 5°C. This method has been used on the most typical and traditional grapes of our area "Malvasia di Candia" and "Moscato" (70%-30%) to let expound the potentiality of these varieties at their best. The grapes are crushed on a vertical winepress and after crushing fermentation is due. It is long, spontaneous and difficult. It can last one year and even more. The yield is very low (about 5 hl/ha).

A first idea of this wine's aroma is given by smell: concentrated, rich and complex; perfums remind candies. The texture is very round and it denotes a good and sweet taste.

The production is very limited (from 1000 to 2000 bottles of 0,375 l per year) and it may happen that this wine is not available every year.

