



**MALVASIA RISERVA DOC COLLIO  
"AMPHOREUS" - PARASCHOS**

**Vinification:** In the finest vintages, they select grapes with intact skins and, after destemming, macerate them in beeswax-coated terracotta amphorae throughout fermentation and maturation, ensuring natural clarification and stabilisation. They use 100% Istrian Malvasia from mass selections of 1920 vines. Fermentation occurs in amphorae with skins, without forced cooling or added yeasts. The wine matures for up to 12 months in amphorae, followed by a minimum of 12 months in bottle. Bottling is done by gravity, with no added sulphur dioxide or filtration.

**Tasting note:** A radiant golden hue white wine. The nose bursts with aromas of ripe apricot and peach, complemented by floral notes of jasmine and honey. On the palate, vibrant acidity dances with flavours of candied citrus, dried fruits, and herbaceous undertones, while the terracotta amphora adds a creamy texture. The finish lingers gracefully, with notes of citrus zest and minerality.

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<b>Producer</b>	Paraschos
<b>Country</b>	Italy
<b>Region</b>	Friuli Venezia Giulia
<b>Appellation</b>	Collio Doc
<b>Grape Variety</b>	Malvasia Istriana
<b>Vintage</b>	2021
<b>Barrel</b>	Amphora, 12 Months
<b>Alcohol Content</b>	13%
<b>Organic &amp; Biodynamic</b>	Sustainable Quality, Yes
<b>Bottle Format</b>	750 ml
<b>Food &amp; Wine Matching</b>	Aperitif, Beef, Creamy Cheese, Crudites, Fresh Cheese, Lamb, Light Starters, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood