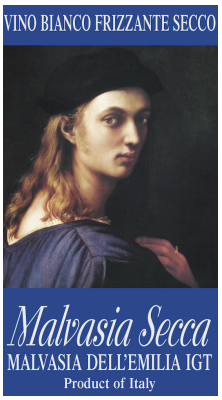

TENUTA LA PICCOLA
Malvasia Secca

REGION/ ORIGIN	Emilia Romagna	WINEMAKER	Giuseppe Fontana
VINTAGE	2024	WINERY ESTABLISHED	1967
VARIETALS	100% Malvasia Aromatica di Candia	VINEYARD(S)	Estate vines (25ha total)
ALCOHOL	11.8%	AGE OF VINEYARD(S)	35 years old
FERMENTATION	Stainless steel Neutral Yeasts (Saccharomyces C.)	SOIL TYPE	Gravel
AGING	None	VINEYARD(S) ELEVATION	130 meters
FILTER/FINING	Course filter None	FARMING METHODS	Certified Organic
TOTAL SULFUR	30 mg/l	HARVEST DATE	Early September
RS	1.8 g/l	PRODUCTION	7,000 bottles

"We don't need to proclaim our organic commitment—it's simply a way of life.
Living among the vineyards is the best proof of our dedication; we wouldn't do it if the land weren't pure."

In the rolling vineyards of Montecchio Emilia, Tenuta La Piccola has been crafting exceptional wines since 1967, blending deep-rooted tradition with a forward-thinking commitment to sustainability. Today, the estate is led by Giuseppe Fontana, a passionate and larger-than-life winemaker whose dedication to his craft is as vibrant as the wines he produces. With an infectious enthusiasm and a relentless pursuit of quality, Giuseppe oversees every step of production—from the early morning hand harvest, where only the finest clusters are selected, to the cellar, where meticulous techniques bring out the essence of each grape. Working with universities to refine vineyard practices, Tenuta La Piccola employs diverse training methods to coax the best from their gravely soils. Specializing in Lambrusco, their wines undergo a delicate yet intentional process—5 to 7 days of maceration, gentle pumpovers, and racking while fermentation is still alive—resulting in expressive, aromatic, and elegantly structured wines. Producing 85,000 bottles annually, Tenuta La Piccola captures the pure essence of Emilia-Romagna, offering both sparkling and still wines that radiate energy and finesse. Their philosophy of 'elegant farming' shines through in every sip, where tradition, innovation, and Giuseppe's unmistakable personality come together in a glass of pure Italian character.

Malvasia is of Greek origin, specifically from the island of Crete. Prized throughout Europe for its incredible aromatics

The *2024 Tenuta la Piccola Malvasia Secca* is a strikingly aromatic and textural dry white wine, crafted from carefully managed vineyards where different pruning techniques shape the balance of acidity, structure, and complexity. Fermented entirely in stainless steel over the course of two weeks, the wine sees no malolactic fermentation or extended aging, preserving its fresh and vibrant character. In the glass, its golden-orange hue hints at the depth of flavor within—layered with ripe citrus, white flowers, and exotic spice. The palate is dense and lifted at the same time, with a beautifully weighty texture that remains light with its crisp acidity and a long, mineral-driven finish. Expressive yet incredibly drinkable, *Malvasia Secca* is an ideal companion for a wide range of dishes, from fresh seafood to rich, herb-driven cuisine.