



Malenchini

SPUMANTE EXTRA DRY



Grapes: 100% Chardonnay

Vinification: White vinification by soft pressing

Second fermentation: Martinotti (Charmat) method with slow refermentation at low temperature for at least 45 days.

Tasting notes

Colour: Straw yellow with lively reflections

Perlage: Fine and persistent

Nose: An explosion of fruity fragrances, especially pear and crunchy green apple.

Taste: In the mouth, it promises to be sweet and persistent thanks to the excellent structure.

Pairings: Excellent as an aperitif paired with salami appetizers, but also fish, white meat and shellfish. Its versatility makes it an ideal match also with dessert.

History of the Estate

Villa Medicea di Lilliano is an 11th-century period residence, which belonged to the Medici family and is now owned by the Malenchini family. Today the estate is a charming Tuscan winery with a history that began in 1830 when the Malenchini family decided to take over the property and start their own business. Having become a reality of reference in the production area of the Chianti Colli Fiorentini, the company offers exclusive experiences that will allow you to visit the Renaissance gardens with their authentic courtyards and historic cellars. A journey made of history but above all of the wine, each an elegant and unique expression of the terroir to which they belong.

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