

# Farina Colegiata Malvasia Blanco

Farina



Malvasia



TORO



12.5% ABV



## GENERAL INFORMATION

Despite their expertise in red wines, Fariña has crafted a distinctive white wine from some of the oldest Malvasia vines in the region. Designated as a Young Unoaked White, this 100% Malvasia is fermented in stainless steel after a cool maceration at 5°C for 12 hours, then fermented at 15–18°C to preserve freshness and aromatics. The result is a crisp, clean, and lively wine that showcases the grape's natural expression without the influence of oak, highlighting both the purity of the fruit and the minerality of the terroir. Best enjoyed within 1–2 years of the harvest, it is a vibrant introduction to the region's potential for aromatic white wines.

## TASTING NOTES

On the nose and palate, this Malvasia offers a fresh, juicy, and fruit-forward profile, driven by bright green apple, subtle peach, and mineral notes. Its lively acidity provides excellent balance, making the wine feel clean and refreshing while leading to a pleasant, lingering finish. Perfectly versatile, it pairs beautifully with fish, salads, cold meats, or can be enjoyed on its own as a crisp, aromatic delight. Serve chilled between 8–11°C to fully appreciate its freshness and expressive character.