

# BIRICHINO



## 2021 MALVASIA BIANCA Skin-Fermented Orange Wine

We've toyed with the idea of making a still skin-contact aka "orange" version of Malvasia for years. Highly aromatic varieties present extra challenges, as the same compounds responsible for monster perfume can also be monstrously bitter. Determining the appropriate duration of skin contact through constant tasting, analysis, study of relevant academic literature, computer simulation, etc. is therefore critical. Being big fans of Rolling Rock Beer, we chose 33 days for the clear talismanic properties of the number, and dang if Latrobe's own [and we ain't talking about Arnold Palmer here] did not disappoint. In fact, frequent tasting saw the phenolic quality steadily rise for the first 20 days, followed by a gradual attenuation to a point of refinement with just a touch of cut. A very light polishing filtration and bottling followed a five month sojourn in neutral barrels and puncheons. Unlike the *normale*, this wine completed malolactic. The result is a straight-up FDA Schedule 1 hallucinogen of wine, vaguely reminiscent of, though even to us, surprisingly different from the normale. One could justifiably say it is even more perfumacologically potent than its' already crank it to 11 cousin. As for felicitous culinary pairings, we might suggest fish tacos, just about anything graced with citrus sauces or salsas, spicy or not southeast Asian cuisine, fruit salads or just a fat, not overcooked slab of halibut generously drizzled with lemon.

**Harvest Date:** September 15, 2021

**Composition:** Malvasia Bianca  
100%

**Appellation:** Monterey

