

# Malvira Spumante Birbet Brachetto

## THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Roero

**CEPAGE:** 100% Brachetto

**WINEMAKING:** Fermentation in stainless steel for 36 hours followed by secondary fermentation in autoclave

**ANNUAL PRODUCTION:** 1000 Cases

## THE STORY

Malvira winery began its production in the 1950's under the guidance of Giuseppe Damonte. Giuseppe was a visionary, understanding that in the 50's, the Roero had not yet maximized its vineyard and thus grape-growing potential. Today the estate is run by Massimo and Roberto Damonte, Giuseppe's sons, together with their sons Francesco, Pietro and Giacomo, who inherited his passion for wine making. Despite constant growth in production and exposure to new markets, the winery is still a family business.

## THE ADJECTIVES

**OVERALL:** Sweet, aromatic and lively

**AROMAS / FLAVORS:** Strawberry, wild berries, rose petals, violets

**MOUTHFEEL:** sweet, aromatic and lively

## THE SELLING POINTS

**PAIRINGS:** Strawberries, rhubarb, fruit-based desserts, panna cotta, chocolate

