

Malvira

Roero Arneis Vigna Saglietto

THE FACTS



COUNTRY: Italy

REGION: Piedmont

APPELLATION: Roero

CEPAGE: 100% Arneis

WINEMAKING: Hand-harvested, de-stemmed, fermentation in stainless steel tanks and French oak

AGING: About half of the wine 10mo in French oak, the rest in steel

ANNUAL PRODUCTION: 5,000btl

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

AROMAS / FLAVORS: intense, fruity, with slight toasty and vanilla notes

MOUTHFEEL: full bodied, with hints of yeast, saffron and honey

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

PAIRINGS: vitello tonnato, pasta and risotto, salmon, fish grill, medium aged cheese

