Malvira Trinit<u>a Roero Ri</u>serva

The Facts

COUNTRY: Italy REGION: Piedmont APPELLATION: Roero CEPAGE: 100% Nebbiolo

WINEMAKING: Hand-harvested and destemmed, fermentation in stainless steel tanks

AGING: 24mo in French oak and Austrian oak and 12mo in the bottle

ANNUAL PRODUCTION: 10,000btls

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: spicy, with black fruit and dried rose

MOUTHFEEL: elegant, persistent, with a balanced tannin, black fruit and

The Selling Points

SUSTAINABILITY: Organic In Practice PAIRINGS: for any occasion...in Spring, in Summer, in Autumn, in Winter.



ROERO RISERVA

MALVIRA'

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