

Malvira Renesio Roero Riserva

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Roero

CEPAGE: 100% Nebbiolo

WINEMAKING: Hand-harvested, de-stemmed, fermentation in stainless steel tanks and maceration in stainless steel tanks.

Maturation in oak barrels and in the bottle.

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

ANNUAL PRODUCTION: 10,000btl's

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: Dried rose, Tobacco, Spices & Mint

MOUThFEEL: Complex, with Damp Earth, Blueberry, Chocolate

THE SELLING POINTS

SUSTAINABILITY: Certified Organic

PAIRINGS: Lasagne, Thanksgiving Turkey, Lamb, Braised Meat, Game, Aged Cheese

