Malvira Mombeltramo Roero Riserva





WINEMAKING: Hand-harvested, de-stemmed, fermentation & maceration in stainless steel tanks, maturation in oak barrels & in

the bottle

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

ANNUAL PRODUCTION: 7800

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: Power & persistence

AROMAS / FLAVORS: Black Fruit, Chocolate, Spices &

Mint

MOUTHFEEL: Complex

THE SELLING POINTS

AWARDS: 90pts WA

PAIRINGS: Tripe, chickpeas soup, game, roasted meat,

grilled meat, aged cheese



