

Malvira Renesium

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Piemonte

CEPAGE: 90% Arneis, 10% White Blend

WINEMAKING: Botrytis grapes harvested at the end of November;
hand-harvesting and hand de-stemming

AGING: Minimum 2yrs French oak

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: citrus, with peach, apricot and figs

MOUTHFEEL: smooth and enveloping, with caramel and honey hints

THE SELLING POINTS

AWARDS: 90pts Wine Spectator

SUSTAINABILITY: Organic In Practice

PAIRINGS: Blue cheese, fruit tarts, nut-based desserts and chocolate.

