

# 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:** Organic In Practice

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

