

Malvira Spumante Birbet Brachetto

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Roero

CEPAGE: 100% Brachetto

WINEMAKING: Fermentation in stainless steel for 36 hours
followed by secondary fermentation in autoclave

ALCOHOL BY VOLUME: 6.5%

ANNUAL PRODUCTION: 1000 Cases

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: Sweet, aromatic and lively

AROMAS / FLAVORS: Strawberry, wild berries, rose petals, violets

MOUTHFEEL: sweet, aromatic and lively

THE SELLING POINTS

PAIRINGS: Strawberries, rhubarb, fruit-based desserts, panna cotta, chocolate

