MALVIRÀ
Canale (Piedmont), Italy
Owners: Roberto and Massimo Damonte
Website: www.malvira.com
Winemakers: Roberto and Massimo Damonte

WINES:

Rive Gauche Spumante N.V. – a refreshing and vibrant white sparkler with fresh aromas of white peach and spring flowers complimented by a slightly herbal note
100% Arneis, 4 months in stainless steel tanks, zero dosage.

Roero Arneis DOCG – crafted from grapes planted on four Estate vineyards in Canale, this wine charms with traditional perfumes of orchard fruit, exotic flowers, tropical nuances and chamomile
100% Arneis, 4-8 months in stainless steel tanks.

Roero Arneis DOCG Vigna Trinità – a stunning and expressive single-vineyard Arneis with pure aromas of white orchard fruit, crushed rocks, mint and white pepper
100% Arneis, 6 months aging (90% in stainless steel, 10% in 450L tonneaux).

Langhe Favorita DOCG – elegant and aromatic yet vibrant and complex, this wine is bursting with bright, balanced acidity
100% Favorita, 4-8 months in stainless steel tanks.

Langhe Bianco DOC Riesling – pale yellow with pretty greenish tints, this is a fruity and aromatic wine with exciting mineral notes and a fresh, pleasant acidity
100% Riesling, 8 months in stainless steel, on the lees, followed by 6 months in bottle.

Langhe Bianco DOC Tre Uve – this white blend reveals rich aromas and flavors of fruit, hazelnuts and honey that, with age, take on a distinctly exotic feel
40% Chardonnay, 40% Sauvignon Blanc, 20% Arneis; 10-12 months in French oak barriques followed by 12 months in bottle.

Barbera d’Alba DOC – sweet fruit flavors of prune, cherries and vanilla accompany a vibrant structure and gripping tannins
100% Barbera, 18-20 months in second and third use French oak barriques followed by minimum 6 months in bottle.
Barbera d’Alba Superiore DOC San Michele – a single-vineyard Barbera from old vines, a soft and supply wine delicious now or after some time in the cellar
100% Barbera, 24-27 months in French oak followed by 12 months in bottle.

Langhe Rosso DOC San Guglielmo – a powerful, yet sensuous wine with hints of blackberry, vanilla and leather
70%, Barbera, 25% Nebbiolo, 5% Bonarda Piemontese, 18-24 months in French oak followed by 12 months in bottle.

Brachetto Birbet NV – a fun and fruity bubbly red, perfect paired with chocolate and fruit desserts or alongside savory antipasti and cheeses
100% Brachetto Lungo, secondary fermentation in autoclave.

Renesium Late Harvest NV – a deliciously rich dessert wine from Botrytis grapes, pairs perfectly with blue cheese, fruit tarts, nut-based desserts and chocolate
90% Arneis, 10% other aromatic varieties; minimum 2 years in French oak.

Roero DOCG – an intense Nebbiolo wine with significant depth and character that will only continue to impress with age
100% Nebbiolo, 20 months in French oak barriques (50% new, 50% second use) followed by 12 months in bottle.

Roero Riserva DOCG Trinità – the most elegant and savory of the three Roero Riservas with well-balanced tannins and an undeniable energy and vibrancy
100% Nebbiolo, 24 months in French oak followed by 12 months in bottle.

Roero Riserva DOCG Renesio – a more “masculine” showing of Roero, brooding and earthy with dark cherries, smoke tobacco, licorice and even a hint of chocolate
100% Nebbiolo, 24 months in French oak followed by 12 months in bottle.

Roero Riserva DOCG Mombeltramo – a captivating intertwining of aromas, flavors and textures with powerful and persistent tannins that represent an exceptional aging potential
100% Nebbiolo, 24 months in French oak followed by 12 months in bottle.