



MALVIRA'

azienda agricola



Barolo D.O.C.G.

Grape Variety: 100% Nebbiolo

Vineyard: Boiolo in La Morra

Type of soil: calcareous clay

Vinification: fermentation and maceration in stainless steel tanks for 4 weeks

Maturation: 24 months in french double barrique (450L) followed by 12 months in bottle

Alcohol: 15%

Color: ruby red with orange tints

Perfume: intense nose, rich in spices with dark berries and fruits and dried roses.

Flavor profile: dark fruits and spices.
Elegant and persistent with firm tannins.

Pairing: lam, roasts , filets and braised meats, game and aged cheeses.

Vineyard

Boiolo

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