



# MALVIRA'

azienda agricola



## Langhe Bianco Tre Uve D.O.C.

**Grape Variety:** 40% Chardonnay, 40% Sauvignon, 20% Arneis

**Vineyard:** Saglietto, Trinità and Cornarea

**Type of soil:** Calcareous clay with sandy parts

**Period of Harvest:** September

**Vinification:** Each varietal fermented separately in French oak

**Aging:** maturing in French oak for 10-12 months and 12 months in bottle

**Color:** rich yellow with golden tints

**Perfume and flavor profile:** in the beginning of it's development emerge scents and flavors of rich fruits, hazelnuts and dairy, which over time becomes intense aromas of honey, pineapple, ripe fruits, candied citrus and citrus peel with a pleasant, slightly bitter finish

**Alcohol:** 12.5 - 13.5%

**Pairing:** salmon, white meats, white truffles. Lighter blue cheeses

## Vineyards

**Saglietto and Trinità**

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