



MALVIRA'

azienda agricola



Barbera d'Alba San Michele D.O.C.

Grape Variety: 100% Barbera d'Alba

Vineyard: San Michele

Type of soil: Calcareous clay

Period of Harvest: October

Vinification: Fermentation in stainless steel tanks

Aging: maturing in French oak for 18-20 months

Color: reddish purple

Perfume: prunes, cassis, cherry and vanilla

Flavor profile: intense fruit, prune and cassis

Alcohol: 13 - 14%

Pairing: pork, mushrooms, pasta with red sauce, roasts with polenta.

Vineyards

San Michele

Azienda Agricola Malvirà dei F.lli Damonte
Case Sparse, 144 - Loc. Canova - 12043 Canale d'Alba (CN)
Tel. +39.0173.978145 - Fax +39.0173.959154 - malvira@malvira.com
www.malvira.com