



MALVIRA'

azienda agricola



Barbera d'Alba Superiore 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: in French oak for 24-27 months

Color: reddish purple

Perfume: prunes, cassis, cherry and berries

Flavor profile: powerful and intense fruit,
prune and vanilla

Alcohol: 13 -14%

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

Vineyards

San Michele

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