



MALVIRA'

azienda agricola



Langhe Bianco Tre Uve D.O.C.

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

Vineyard: Saglietto and Trinità

Type of soil: Calcareous clay

Period of Harvest: September

Vinification: Fermentation in French oak, each varietal separate

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

Color: yellow - with a tendency toward golden

Perfume: fresh fruit with honey, nuts and butter

Flavor profile: intense, nutty, with flavors of vanilla and butter

Alcohol: 12.5 - 13.5%

Pairing: salmon, smoked fish, pork, white meat, pasta and medium to heavy sauces.

Vineyards

Saglietto and Trinità

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