



MALVIRA'

Arneis Trinita- *tropical fruit, hints of lemon, complex, balanced and round*

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
First vintage:

Roero
2009
100% Roero Arneis
13% by vol.
90 pts WS
20,000 bottles
1988

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:

Trinita, directly surrounding the winery
calcareous clay striped with sand
25-35 years
300 m
17 ha

Wine making process:

Time of harvest:
Cellar:
Fermentation:

hand-harvested in mid-September
hand de-stemming, then pressed with a pneumatic press
fermented for 10 days in steel tanks. 10% in older French
oak double barriques (450 ltrs) and 90% in steel tanks for
6 months before bottling.

Cooperage:
Release:

Vicard
June 1st, 2010

Wine description:

Tasting Notes:

Notes of round tropical fruits with hints of lemon on the
pallet, balanced and complex while speaking elegantly of
the Roero terroir.

Vintage Characteristics:

Beautiful, classic vintage; warmer days and cooler nights
resulting in elegant and very balanced wines.

Available bottle sizes:

750 ml

Pairings:

Fish, seafood, light meats, sauced dishes, pastas

Further Information:

Cultivation system:
Total acidity:
Sugar Content:
pH level:
Recommended
serving temperature:
Recommended
type of glass:

Guyot system; Organic vineyard practices (not certified)
4.92 g/L
3.4 g/L
3.35

12-14° C/54-58° F

Sauvignon Blanc glass

