



MALVIRA'

Roero Arneis- *elegant, floral nose; white flowers, melon, peaches and citrus*

Denomination:

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

Roero
2010
100% Roero Arneis
13% by vol.
89 pts WS
80,000 bottles
1972

Vineyard:

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

Trinita, Saglietto, Bordini and Prarino
calcareous clay
25-35 years
300 m
2-17 ha

Wine making process:

Time of harvest:
Cellar:
Fermentation:
Release:

hand-harvested in mid-September
hand de-stemming, then pressed with a pneumatic press
fermented for 10 days in steel tanks, followed by 6 months
of aging in steel tanks and then bottling.
April 1st, 2011

Wine description:

Tasting Notes:

Elegant floral nose with hints of citrus – followed by a
consistent pallet of white flowers, melon, peaches and
lemons.

Vintage Characteristics:

Lower yields than usual due to rain during the early stages
of harvest, but a beautiful vintage nonetheless. Resulted in
wines of great elegance with lovely floral qualities- very
similar to 2009

Available bottle sizes:
Pairings:

750 ml
Fish, salads, light-dishes, anything you'd add lemon to

Further Information:

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

Guyot system; Organic vineyard practices (not certified)
5.05 g/L
2.3 g/L
3.45
12-14° C/54-58° F
Sauvignon Blanc glass

