



We are happy to welcome you in our world, which is made of harmonious and naturally cultivated vineyards, where the time still passes slowly.



Magnum

MALBECH gli aceri

Our company has always been committed to this vine. By 1975, Malbec was already successful at one of the first important national wine competitions. This vine finds in our territory the ideal conditions to fully express its potential characteristics of great length and pleasant fruit. We vinificate it as a monovarietal wine so as to exploit these characteristics and make it exclusive.

Vineyards: Guyot training system; density of 4000 plants per hectare.

Vinification: 15-days maceration, fermentation in steel tanks.

Ageing: the Malbec ages for 12 months in barriques and for a further 6 months in large barrels, developing spicy aromas. The wine ageing in the bottle lasts at least 6 months, thus obtaining a great harmony.

Organoleptic Characteristics:

Colour: Bright ruby red with noble garnet-red highlights.

Bouquet: Clear and intense fruity scents, with tobacco and spices notes.

Taste: Aristocratic and elegant, perfectly balanced.

Gastronomic matches:

Excellent with baked rhombus fish, red meat dishes, noble poultry and game.

Alcoholic content: 13% vol.

Serving temperature: 18°C.

Bottle size: 750 ml – 1,500 ml



Gold Medal at Berliner Weintrophy 2010



2011,
2010,
2009,
2008,
2007,
2006



2011,
2010,
2009,
2008,
2007,
2006

score: 87
2009
score: 83
2008
score: 84
2007

score: 15,5/20
2009
score: 15/20
2008

score: 89
2011
score: 90!
2010



Gold Medal at Concours Mondial de Bruxelles 2005 and 2011



Silver Medal at Concours Mondial de Bruxelles 2006 and 2008