

MALBECH GLI ACERI



IN VINEYARD

The Malbech is a vine that finds in our territory the ideal conditions to express its potential of great persistence and pleasant fruit.

IN CELLAR

We vinify it in purity to enhance its characteristics and make it exclusive. Maceration lasts for 15-20 days; it follows alcoholic fermentation in steel. The Malbech refines for 12 months in barrique and for 6 months in a barrel, where it's enriched with spicy scents and makes tannins more soft and noble. It ages for at least another 6 months in a bottle, with great harmony.

IN TASTING

Red-coloured wine with noble garnet reflections. In the bouquet, we can feel the fruity hints, accompanied by notes of tobacco and spices. In the mouth it's aristocratic and elegant, of perfect harmony.

PLUS

Historical wine of the estate, an award-winning wine. Always reference for this vine.

PAIRINGS

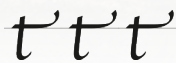
Accompanies in superb way red meat, noble poultry and game.

Taste at 18 °C

AWARDS



4 Grapes
in Bibenda Guide



3 Viti
in Vitae Guide



90 points
I Vini di Veronelli



3 Rosoni
in Vinetia Guide

Technical information

- Bottle Size: 0,75 L-1,5 l
- 13,5% Alc. Vol.
- Sulphites: 100 mg / L (-33 % legal limit)
- Sugar: 0 GR / l
- Acidity: 5,8
- PH: 3,49
- Bottles produced annually: 20 000