

MALBECH GLI ACERI IGP VENETO



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. Only the best grapes are selected. This selection allows to better express the characteristics of the grape.

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

It is a superb accompaniment to red meat dishes, braised meat and game. Also try with some fish dishes such as baked turbot.

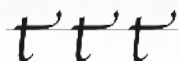
Taste at 18 °C

AWARDS



Quattro Grappoli
nella Guida Bibenda

VINETIA
3 Rosoni VINETIA



Tre Viti
nella Guida Vitae



Gold Medal with 90 points
in the Gilbert & Gaillard guide



91 Points
James Suckling



Gold Medal in CITTA' DEL VINO
International Wine Competition 2023

Technical Information

- Bottle Size: 0,75 L-1,5 l
- 14% Alc. Vol.
- Sugar: 0,5 gr/l

