



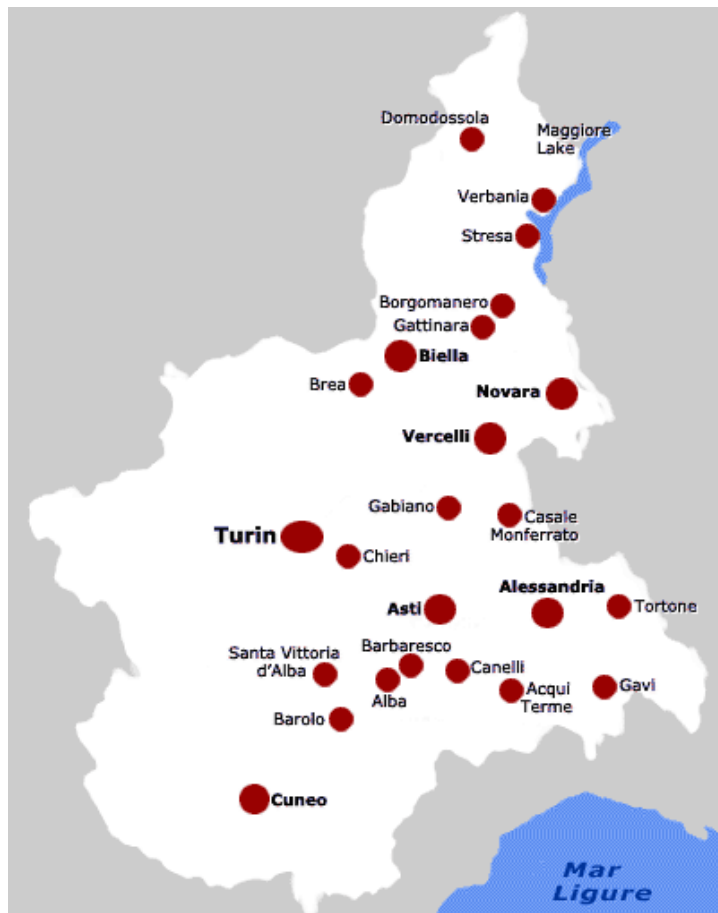
Malvirà

A beautiful estate on the hills outside the ancient town of Canale, run by brothers Massimo and Roberto Damonte and their wives Federica and Patrizia, Malvirà began production under their father in the 1950s. Malvirà was one of the first vineyards in Piemonte to recognize the importance of Arneis by creating special Crus for their Arneis vines, identifying and designating the hillsides providing the best growing conditions for this indigenous varietal.

The Nebbiolo wines produced by Malvirà have garnered high praise in the press both in Italy and the US. Basically Barolos from the wrong side of the Tanero River they have a grace and elegance not always found in their big brothers on the “right” bank.

The name Malvirà’ is related to the location of the old winery and its courtyard, which faced north instead of south, ignoring all winemaking traditions. “Mal” stands for wrong and “vira” for situated. Malvirà’s labels use symbols from the tarot, staying close to the tradition that began with the Conti Roero family coat of arms.

Arneis is a white Italian wine grape variety originating from Piedmont, Italy. It is most commonly found in the hills of the Roero, northwest of Alba. For centuries the white Arneis grape was used to soften the tannins and harshness of Nebbiolo grape. Arneis (literally: little rascal, in Piedmontese) is so called because it is regarded as a somewhat difficult variety to grow. The white wines made from the Arneis grape tend to be crisp and dry full bodied with floral aromas and flavors of pears and apricots.



Malvirà Roero Arneis 2009

180.00 front ~ 150.00 post ~ 12.50 btl
Wine Spectator 88 (01/11)

Malvirà Roero Arneis “Renesio” 2009

228.00 front ~ 189.00 post ~ 15.75 btl
Wine Spectator 89 (12/10)

Malvirà Barbera d’Alba “San Michele” 2006

204.00 front ~ 180.00 post ~ 15.00 btl
Wine Spectator 88 (12/10)

Malvirà Nebbiolo Langhe 2006

228.00 front ~ 189.00 post ~ 15.75 btl

Malvirà Brachetto “Birbet” nv

159.00 front ~ 144.00 post ~ 12.50 btl

Roero Arneis

A white wine made from 100% Arneis grapes grown in the commune of Roero. The Renesio, Trinità, Saglietto, and Bordoni vineyards are planted on calcareous clay, slightly sandy soils. Harvested in September, fermented and aged 4-8 months in stainless steel tanks. Plenty of character, with pear, almond, melon flavors and an oily texture with chamomile-filled finish. This is well-balanced, lingering on the finish.
Wine Spectator 88 (01/11)

Roero Arneis “Renesio”

Renesio is a historic cru (vineyard) and the origin of the name “Arneis.” It is characterized by the two rows of cypress trees that were planted to look a bit like Tuscany. The soil is made of calcareous clay, and the vineyard is located in Canale with a south facing exposition. Peach and grapefruit flavors mesh nicely with the supple texture in this rich white. A tangy undercurrent builds toward the grapefruit finish.
Wine Spectator 89 (12/10)

Barbera d’Alba “San Michele”

Barbera is an ancient grape variety with its historical roots in Italy, where today it remains the second most widely planted red variety, after Sangiovese. The highest quality Barberas come from the Piedmont region, where fifteen times more acreage is devoted to it than to Nebbiolo. The fruit is naturally high in acidity and anthocyanins, but only low to moderate in tannin content. The resulting wines are deep, purplish black and exhibit an attractive ripe aroma of red fruit, currants or blackberries that can be enhanced by vanilla, smoky or toasty notes added by barrel aging. The Barbera San Michele is soft and supple in its plummy, dark fruit; a tasty, accessible Barbera.
Wine Spectator 88 (12/10)

Nebbiolo Langhe

[neh-b'YOH-loh] The fog (nebbia in Italian) that rolls over the hills of northern Piedmont and the regions nearby, helps the Nebbiolo grape ripen properly, thereby creating some of Italy's finest red wines. Wines made from Nebbiolo grapes are characterized as being rich, full-bodied, and chewy. These wines are often very dry but the puckering tannins are easily supported by the wine's hefty fruit flavors. The aromas and flavors are suggestive of chocolate, licorice, raspberries, truffles, and violets. Nebbiolo wines generally are long-lived and require significant aging to develop and soften. Although recognized as one of the world's great wine grapes, Nebbiolo has not been planted in significant amounts outside of northwest Italy. Malvirà's Nebbiolo Langhe is intensely aromatic, offering dried cherry and fading rose petal flavors. Medium-bodied, finishing with tea and tobacco notes.

Brachetto “Birbet”

Made from Brachetto grapes grown in the Saglietto, Prarino, and Trinità vineyards all planted on calcareous clay. Birbet is a sweet, pomegranate-red, partially fermented, festive wine made from the Roero version of the Brachetto grape (brachetto dal grappolo lungo), which hangs from the vine in elongated clusters. Harvest in September and fermented in stainless steel tanks with a second fermentation in autoclave. The wine is lightly frizzante, with a rich scent and flavor profile of sweet strawberries.

