



# MALGRÀ

## LANGHE DOC ROSATO "AZALÉ"

This Langhe DOC Rosé is a fascinating and balanced blend of Barbera and Nebbiolo grapes that have only been macerated on their skins for a few hours, in order to give the must an attractive onion skin colour. In the mouth it is fresh, mineral, full-bodied and pleasant. A great rosé for food.

**GRAPE:** nebbiolo and barbera.

**AGING:** 6 months in stainless steel tanks.

**COLOR:** onion skin to delicate salmon pink.

**AROMA:** intense herbal and citrusy notes with a touch of fresh flowers and a light spiciness.

**TASTE:** fruity and intense.

**PAIRINGS:** ideal for the happy hour, it also goes with shellfish, fish, grilled white meat in the summertime.

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