



MALGRÀ

LANGHE DOC ARNEIS "BASSIANO"

Bassiano is distinguished for its incredible freshness and savory notes, qualities that mark the indigenous grape variety Arneis. Before alcoholic fermentation, which is done in stainless steel at a controlled low temperature, the just-pressed grapes undergo a delicate cold maceration to help exalt its aromas. The result is a pleasant and elegant wine, a white with great character and personality.

GRAPE: arneis.

AGING: 4-6 months in stainless steel.

COLOR: straw yellow with light green hues.

AROMA: fruity and floral, with notes of apple and pear.

TASTE: fresh, with a medium structure, great balance, and a persistent finish.

PAIRINGS: goes well with pasta, white meat, appetizers, and seafood.

AZIENDA AGRICOLA MALGRÀ SS

Via Nizza, 12 - 14046 Mombaruzzo (AT)

Tel +39 0173.619119 | Fax +39 0173.619931

info@malgra.it - www.malgra.it