

MALGRÀ

“COL DEI RONCHI” BRUT METODO CLASSICO

The grapes of this traditional method come partly from the property vineyards located in Mombaruzzo, in the heart of the Asti-Monferrato area, and in part from rented vineyards. The fermentation process, which produces the base wine, is done in wood. After the creation of the cuvee, the slow secondary fermentation is developed in the bottle and its successive aging in racks for at least 36 months on the lees gives this sparkling wine a good complexity and drinkability.

GRAPE: pinot noir and chardonnay.

AGING: 8 months in barriques and 36 months in the bottle on the lees.

COLOR: straw yellow with golden reflections, a lively effervescence, and fine, persistent pérlage.

AROMA: full, with notes of hazelnut, yeast, and bread crust.

TASTE: soft and pleasant, with a good structure and marked minerality.

PAIRINGS: aperitif, crustaceans, and fish, but pairs well with all courses.



AZIENDA AGRICOLA MALGRÀ SS

Via Nizza, 12 - 14046 Mombaruzzo (AT)

Tel +39 0173.619119 | Fax +39 0173.619931

info@malgra.it - www.malgra.it