



# MALGRÀ

## BAROLO DOCG "MARVENGA"

More than any other, Barolo is the wine that expresses Piedmont's enological quality, and it is the greatest expression of one of the region's most important and representative grapes: nebbiolo. The fermentation process is developed at controlled temperature. The must then undergoes a 25-days maceration and is then aged in big Slavonian oak barrels. The wine is an explosion of ripe fruit, tertiary aromas and black leaves tea.

**GRAPE:** nebbiolo.

**AGING:** minimum 38 months, of which at least 24 in bog barrels.

**COLOR:** bright ruby red with hues of garnet.

**AROMA:** ample and intense, with a pleasant bouquet of dried roses, violets, spices, and tobacco.

**TASTE:** dry, austere, and elegant, with soft tannins and a long finish.

**PAIRINGS:** roasted and braised red meat, aged cheeses, game, truffle, chocolate.

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### AZIENDA AGRICOLA MALGRÀ SS

Via Nizza, 12 - 14046 Mombaruzzo (AT)

Tel +39 0173.619119 | Fax +39 0173.619931

info@malgra.it - www.malgra.it