



# MALGRÀ

## NIZZA DOCG RISERVA "MORA DI SASSI"

The "Mora di Sassi" vineyard is located in the township of Nizza Monferrato, in the heart of Nizza DOCG territory at about 200 m above sea level, south-facing. It is 3.5 hectares large, and its soils are prevalently limestone and clay. "Mora di Sassi" represents an important expression of the barbera grape, a symbolic variety of Piedmontese viticulture. The wine is intense and characterized by its strong identity from its vineyard of origins and from the time spent aging in oak barrels. The result is a mature, full, and complex Barbera.

**GRAPE:** barbera.

**AGING:** 12 months in small barrels and at least 18 months in the bottle.

**COLOR:** dark ruby red with typical purple reflections.

**AROMA:** fine and ample, with notes of spices and mature fruit, vanilla, coffee beans, ad cacao.

**TASTE:** velvety, harmonic, and well-balanced, with a pleasantly intense, long, and persistent finish.

**PAIRINGS:** classic Piedmontese "bollito misto" (boiled mixed meats), ravioli, roasted poultry, donkey stew.

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