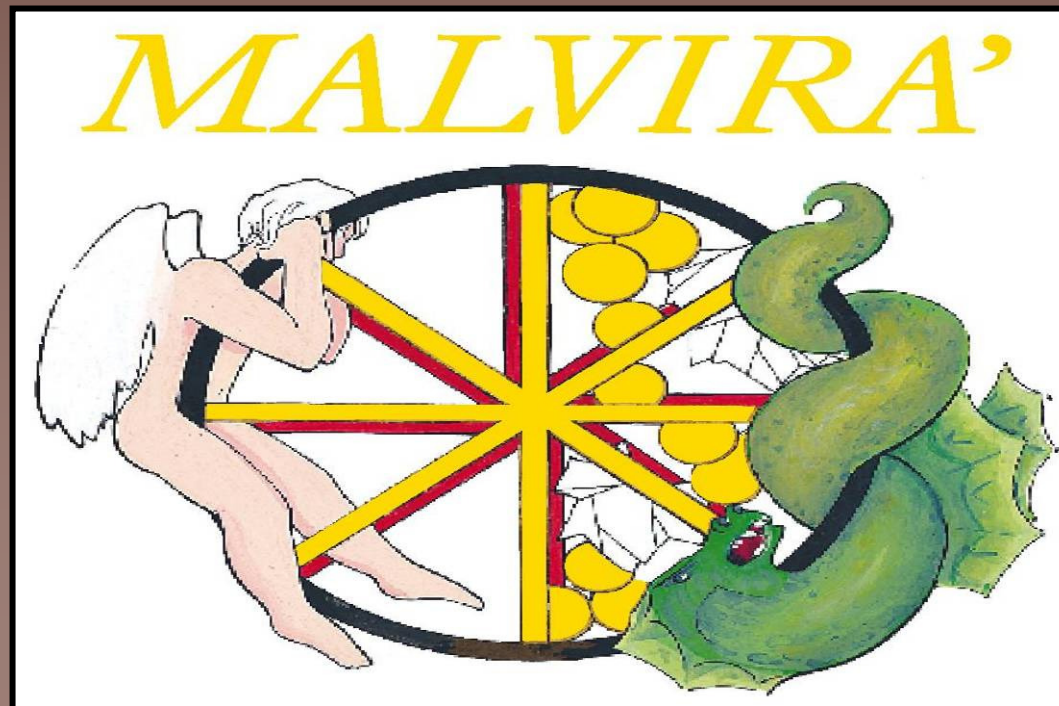


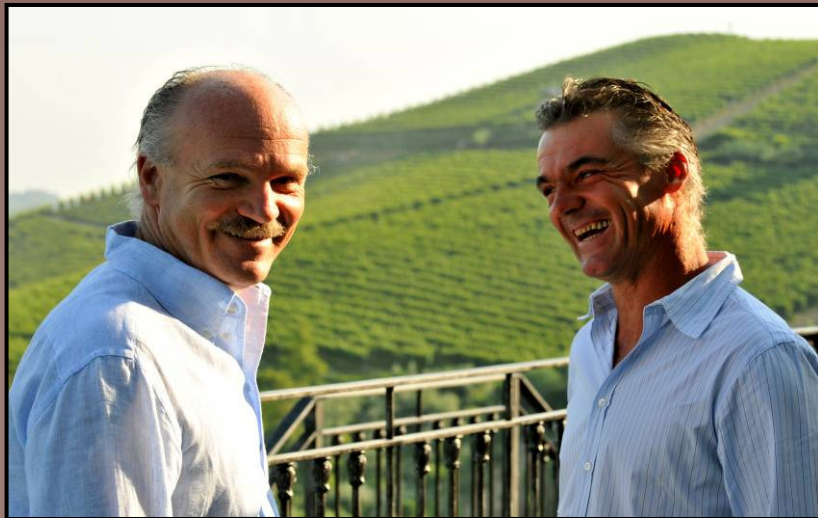
AZ.AGR.MALVIRA'

Via Case Sparse, 144 - Loc. Canova
12043 CANALE (CN)
PIEMONTE ITALIA



AZ.AGR.MALVIRA'

- ◆ Malvirà winery began its bottled wine production in the 1950's, guided by Giuseppe Damonte.
- ◆ Now the winery is run by Giuseppe's sons, Roberto, winemaker and Massimo, vineyard manager.
- ◆ Our winery is located right outside the village of Canale, located in the Roero region of Piemonte, Italy.



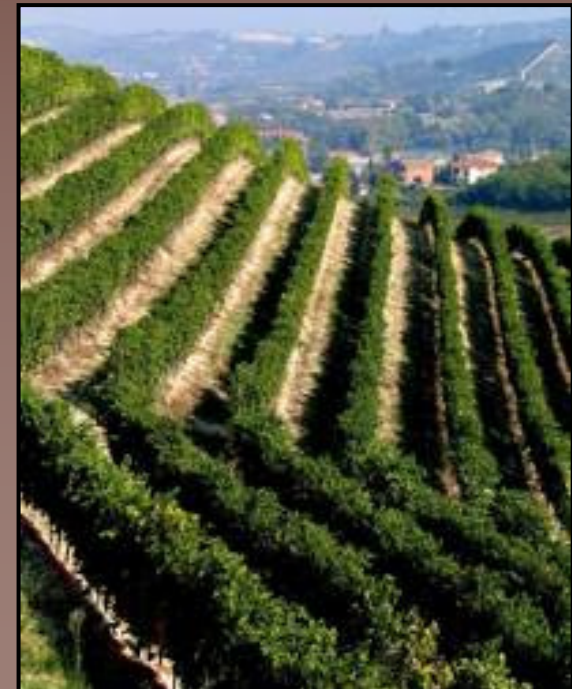
AZ. AGR. MALVIRA'

- “Mal” means bad and “virà” means turned.
- We produce 380.000 bottles per year
- Double barrel in size, 450 litres and are lightly toasted



AZ.AGR.MALVIRA'

- ◆ We have 42 hectares: all can be found in 4 regions, Canale, Monforte d'Alba, Castellinaldo and Montà.
- ◆ This year, 2009, we harvested our first vintage in La Morra, the zone of Barolo.
- ◆ We produce indigenous wines, such as Roero Arneis, Barbera d'Alba and Langhe Nebbiolo. We also have a few international varieties, like Sauvignon Blanc and Chardonnay.



AZ.AGR.MALVIRA'

◆ WHITE WINES

Bric

Langhe Favorita

Roero Arneis Classico

Roero Arneis Renesio

Roero Arneis Trinità

Roero Arneis Saglietto

Langhe Bianco - Tre Uve

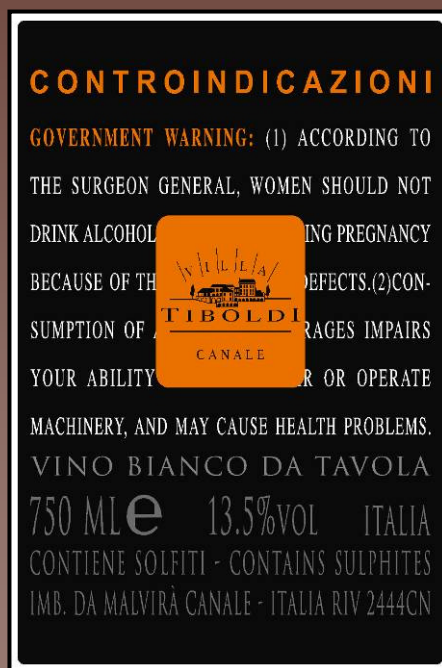
Langhe Bianco (SVG)

Renesium



AZ.AGR.MALVIRA'

◆ Bric VDT



Grape Variety: 90% Arneis and 10% Favorita

Vineyard: Different

Type of soil: Calcareous clay, slightly sandy

Period of Harvest: September

Vinification: Fermentation in stainless steel tank

Aging: 4-8 months in stainless steel tanks

Color: straw yellow

Perfume: fresh fruit with hints of lemon

Flavor profile: fresh fruit, refreshing and enjoyable

Alcohol: 13-14 %

Pairing: ideal with appetizers, salad, fish and fresh cheeses.

Vineyards: **Differents**

AZ.AGR.MALVIRA'

◆ Langhe Favorita D.O.C.



Grape Variety: 100% Favorita

Vineyard: Saglietto, Trinità and Bossola

Type of soil: Calcareous clay, slightly sandy

Period of Harvest: September

Vinification: Fermentation in stainless steel tanks

Aging: 4-8 months in stainless steel tank

Color: straw yellow

Perfume: fresh fruit with pineapple

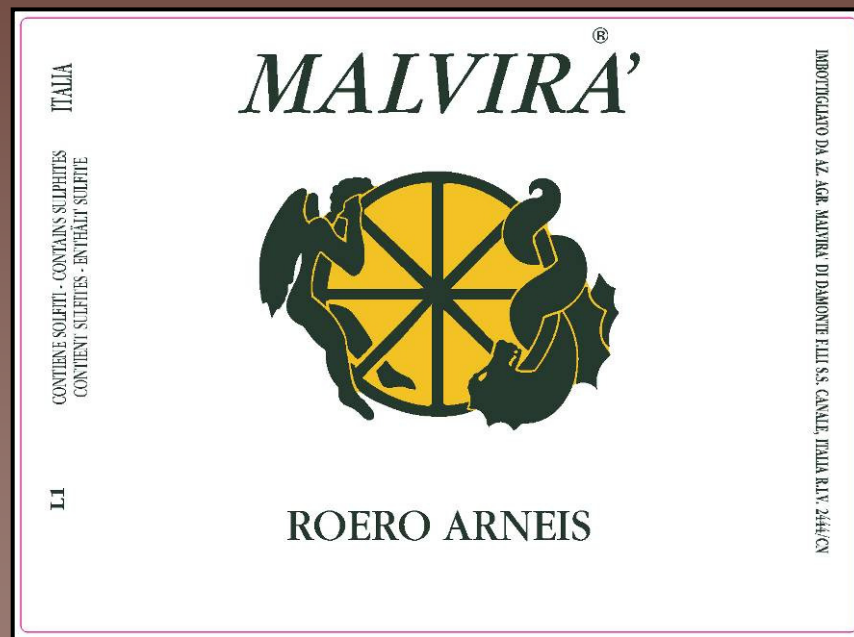
Flavor profile: fresh fruit with pineapple

Alcohol: 12 – 13.5 %

Pairing: ideal with appetizers, salad, fish and fresh cheeses

Vineyards: **Saglietto, Trinità e Bossola**

AZ.AGR.MALVIRA'



◆ Roero Arneis Classico D.O.C.G.

Grape Variety: 100% Roero Arneis

Vineyard: Renesio, Trinità, Saglietto, Blangè and Bordoni

Type of soil: Calcareous clay, slightly sandy

Period of Harvest: September

Vinification: Fermentation in stainless steel tanks

Aging: 4-8 months in stainless steel tanks

Color: straw yellow

Perfume: fresh fruit with hints of lemon

Flavor profile: apples and lemons, refreshing

Alcohol: 12.5 – 13.5 %

Pairing: with appetizers, fresh fish, seafood, chicken, light pastas, young cheeses

Vineyards: **Renesio, Trinità, Blangè e Saglietto**

AZ.AGR.MALVIRA'

◆ Roero Arneis Renesio D.O.C.G.



Grape Variety: 100% Roero Arneis
Vineyard: Renesio (historical cru and origin of the name Arneis)

Type of soil: Calcareous clay
Period of Harvest: September
Vinification: Fermentation in stainless steel tanks

Aging: 6 months in stainless steel tanks

Color: straw yellow

Perfume: fresh fruit with hints of lemon

Flavor profile: apples and lemons with white flowers

Alcohol: 12.5 – 13.5 %

Pairing: with fresh fish, seafood, chicken, light pastas, fresh cheeses

Vineyards: **Renesio**

AZ.AGR.MALVIRA'



◆ Roero Arneis Trinità D.O.C.G.

Grape Variety: 100% Roero Arneis

Vineyard: Trinità

Type of soil: Calcareous clay

Period of Harvest: September

Vinification: Fermentation in stainless steel tanks

Aging: 90% for 6 months in stainless steel tanks and 10% in French oak for 6 months

Color: straw yellow

Perfume: fresh fruit, hints of honey and tropical fruit

Flavor profile: apples, fresh fruits and a touch of honey

Alcohol: 12.5 – 13.5 %

Pairing: with fresh fish, soups, pasta and fresh cheeses.

Vineyards: Trinità

AZ.AGR.MALVIRA'

◆ Roero Arneis Saglietto D.O.C.G.



Grape Variety: 100% Roero Arneis

Vineyard: Saglietto

Type of soil: Calcareous clay

Period of Harvest: September

Vinification: 50% Fermentation in stainless steel tanks and 50% in French oak barrels

Aging: 50% aging in French oak (450 lt) for 10 months and 50% in stainless steel tank

Color: straw yellow

Perfume: fresh fruit, hints of honey and vanilla

Flavor profile: apples, fresh fruits and a touch of honey, nuts and vanilla

Alcohol: 12.5 – 13.5%

Pairing: soups, salmon, pasta, vegetable risotto and cheeses

Vigneti: **Saglietto**

AZ.AGR.MALVIRA'

◆ Langhe Bianco Tre Uve D.O.C.



Grape Variety: 40% Chardonnay, 40% Sauvignon, 20% Arneis

Vineyard: Saglietto, Blangè and Trinità

Type of soil: Calcareous clay

Period of Harvest: September

Vinification: Fermentation in French oak,
each varietal separate

Aging: maturing in French oak for 10-12 months and 12 months in bottle

Color: yellow- with a tendency toward golden

Perfume: fresh fruit with honey, nuts and butter

Flavor profile: intense, nutty, with flavors of vanilla and butter

Alcohol: 12.5 – 13.5%

Pairing: salmon, smoked fish, pork, white meat, pasta and medium to heavy sauces.

Vineyards: Saglietto, Blangè and Trinità

AZ.AGR.MALVIRA'

◆ Langhe Bianco D.O.C.



Grape Variety: 100% Sauvignon Blanc

Vineyard: Saglietto and Blangè

Type of soil: Calcareous clay

Period of Harvest: September

Vinification: 50% Fermentation in stainless steel tanks

Aging: 50% aging in stainless steel tanks for 6 months

Color: straw yellow

Perfume: apples, pears and white peach

Flavor profile: tropical fruit, apricot, apple and white peach

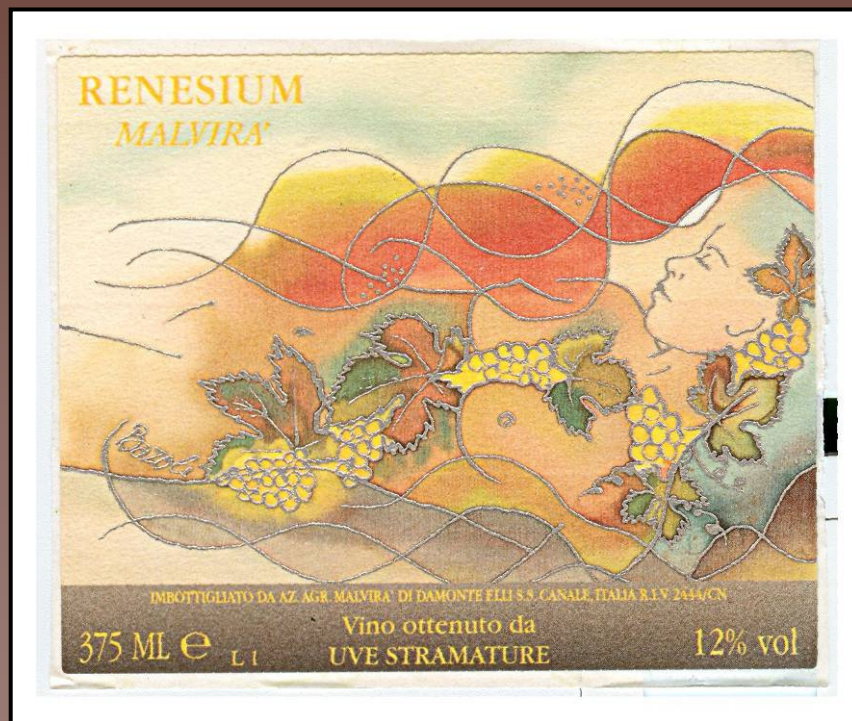
Alcohol: 12.5 – 13.5%

Pairing: salad, fish, seafood, chicken and goat cheeses

Vineyards: Saglietto and Blangè

AZ.AGR.MALVIRA'

◆ Renesium



Grape Variety: 90% Arneis e 10% other aromatic grapes

Vineyard: Trinità

Type of soil: sandy clay

Period of Harvest: end of November

Vinification: botrytis grapes harvested and fermented in French oak

Aging: maturing in French oak for minimum 2 years

Color: gold

Perfume: apple, peach and apricot

Flavor profile: tropical fruit, meile and caramel

Alcohol: 12 – 13%

Pairing: blue cheeses, desserts that are not too sweet and nut cakes

Vineyard: Trinità

AZ.AGR.MALVIRA'

◆ RED WINES

Langhe Nebbiolo

Barbera d'Alba S.Michele

Barbera d'Alba Superiore

Langhe Rosso S.Guglielmo

Roero Riserva Trinità

Roero Riserva Mombeltramo

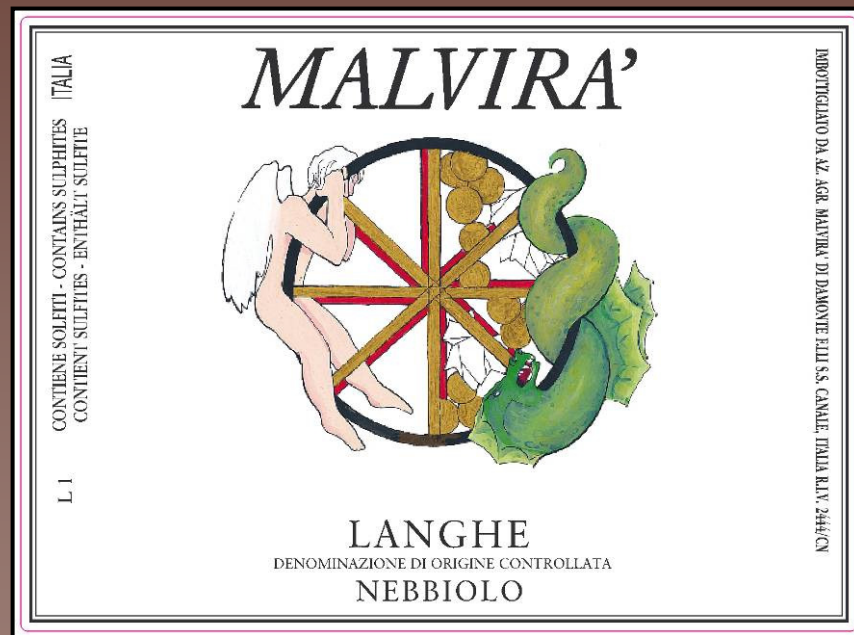
Roero Riserva Renesio

Birbet



AZ.AGR.MALVIRA'

◆ Langhe Nebbiolo D.O.C.



Grape Variety: 100% Nebbiolo

Vineyard: Trinità and Mombeltramo

Type of soil: Calcareous clay with sandy parts

Period of Harvest: October

Vinification: Fermentation in stainless steel tanks

Aging: in French oak for 18-24 months

Color: reddish purple

Perfume: dried rose, tobacco, spices

Flavor profile: black fruit, tobacco, spices and tannic

Alcohol: 13 - 14%

Pairing: lamb, steak, roasts with polenta and main courses.

Vineyards: Trinità, Renesio and Prarino

AZ.AGR.MALVIRA'



◆ Barbera d'Alba San Michele D.O.C.

Grape Variety: 100% Barbera d'Alba

Vineyard: San Michele

Type of soil: Calcareous clay

Period of Harvest: October

Vinification: Fermentation in stainless steel tanks

Aging: maturing in French oak for 18-20 months

Color: reddish purple

Perfume: prunes, cassis, cherry and vanilla

Flavor profile: intense fruit, prune and cassis

Alcohol: 13 - 14%

Pairing: pork, mushrooms, pasta with red sauce, roasts with polenta.

Vineyards: **San Michele**

AZ.AGR.MALVIRA'

◆ Barbera d'Alba Superiore S. Michele D.O.C.



Grape Variety: 100% Barbera d'Alba

Vineyard: San Michele

Type of soil: Calcareous clay

Period of Harvest: October

Vinification: Fermentation in stainless steel tanks

Aging: in French oak for 24-27 months

Color: reddish purple

Perfume: prunes, cassis, cherry and berries

Flavor profile: powerful and intense fruit, prune and vanilla

Alcohol: 13 -14%

Pairing: pork, mushrooms, pasta with red sauce, roasts with polenta

Vineyards: **San Michele**

AZ.AGR.MALVIRA'

◆ **Langhe Rosso San Guglielmo D.O.C.**



Grape Variety: 70% Barbera, 25% Nebbiolo

e 5% Bonarda Piemontese

Vineyard: San Guglielmo and San Michele

Type of soil: Calcareous clay

Period of Harvest: October

Vinification: Fermentation in stainless steel tanks

Aging: in French oak for 18-24 months and 12 months in bottle

Color: reddish purple

Perfume: blackberry, cassis and tobacco

Flavor profile: powerful with blackberry, vanilla and leather

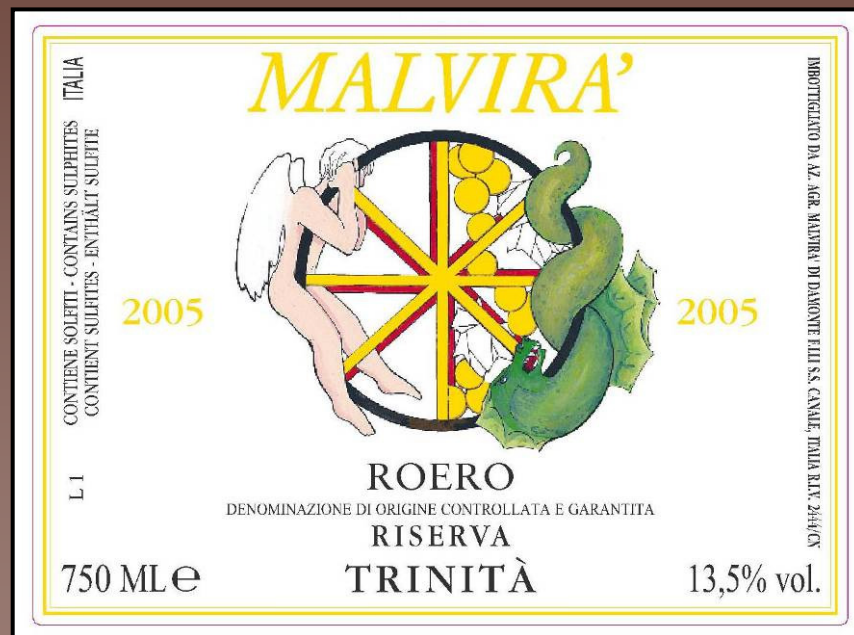
Alcohol: 13.5%

Pairing: roasts with polenta, lamb, main courses.

Vineyards: **San Guglielmo**

AZ.AGR.MALVIRA'

◆ Roero Riserva Trinità D.O.C.G.



Grape Variety: 100% Nebbiolo

Vineyard: Trinità

Type of soil: Calcareous clay with sandy parts

Period of Harvest: October

Vinification: Fermentation in stainless steel tanks

Aging: in French oak for 24 months and 12 months in bottle

Color: reddish purple

Perfume: dried rose, spices, black fruits and mint

Flavor profile: black fruit, tobacco, spices and tannic

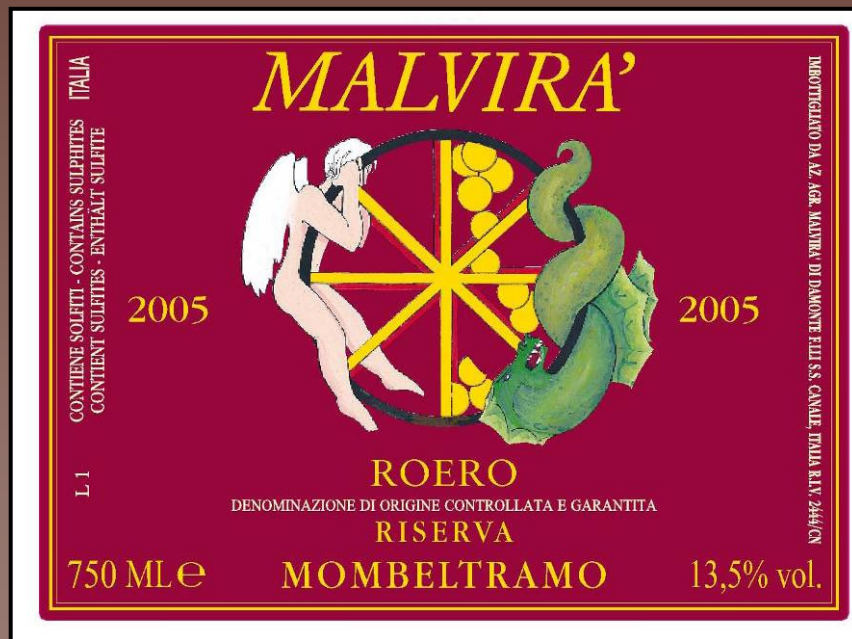
Alcohol: 13 - 14%

Pairing: roasts with polenta, lamb, steak, main courses.

Vineyards: Trinità

AZ.AGR.MALVIRA'

◆ Roero Riserva Mombeltramo D.O.C.G.



Grape Variety: 100% Nebbiolo

Vineyard: Mombeltramo

Type of soil: Calcareous clay with sandy parts

Period of Harvest: October

Vinification: Fermentation in stainless steel tanks

Aging: maturing in French oak for 24 months and 12 months in bottle

Color: reddish purple

Perfume: dried rose, tobacco, spices

Flavor profile: black fruit, tobacco, spices and tannic

Alcohol: 13 - 14%

Pairing: roasts with polenta, lamb, steak, main courses.

Vineyards: **Mombeltramo**

AZ.AGR.MALVIRA'

◆ Roero Riserva Renesio D.O.C.G.



Vineyard: Renesio

Type of soil: Calcareous clay

Period of Harvest: October

Vinification: Fermentation in stainless steel tanks

Aging: in French oak for 24 months and 12 months in bottle

Color: reddish purple

Perfume: dried rose, tobacco, spices

Flavor profile: black fruit, tobacco, spices and tannic

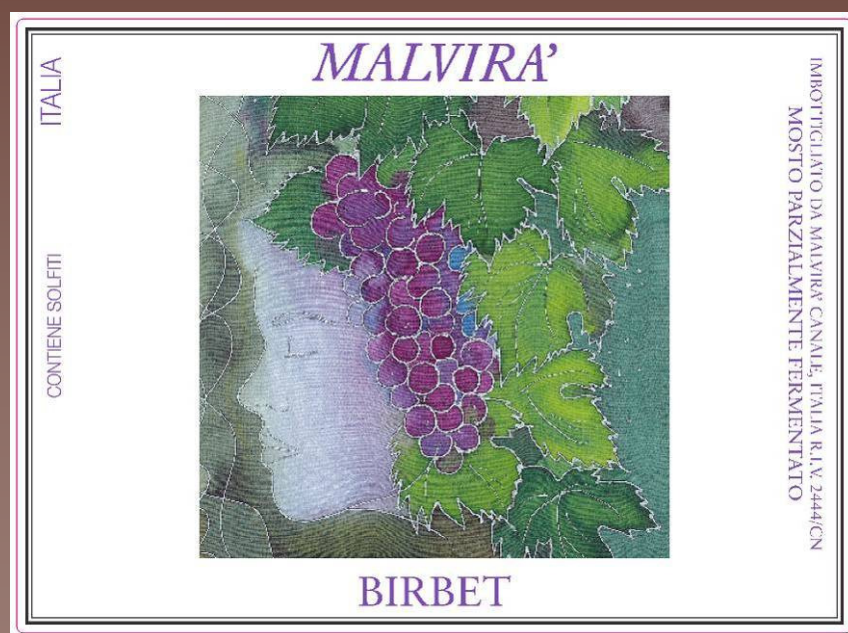
Alcohol: 13 - 14%

Pairing: roasts with polenta, lamb, steak, main courses.

Vineyards: Renesio

AZ.AGR.MALVIRA'

◆ Birbet Mpf



Grape Variety: 100% Brachetto

Lungo from the Roero

Vineyard: Saglietto, Prarino e Trinità

Type of soil: Calcareous clay

Period of Harvest: September

Vinification: Fermentation in stainless steel tanks

Aging: second fermentation in autoclave.

Residual sugar 100-120 grams, 7% vol.

Color: light red

Perfume: strawberries, berries

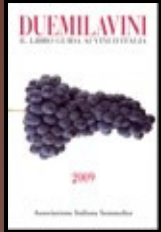
Flavor profile: sweet strawberries

Alcohol: 4.5 - 5.5%

Pairing: fruit desserts, panna cotta.

Vineyards: Saglietto, Prarino e Trinità

PRESS 2009



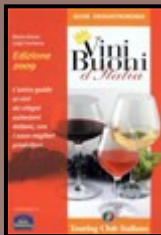
- ◆ Duemilavini 2009: 5 Grappoli Roero Riserva Mombeltramo 2005



- ◆ Vini d'Italia 2009 - Gambero rosso: 3 Bicchieri Roero Riserva Mombeltramo 2005

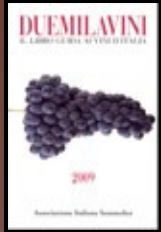


- ◆ Guida ai migliori vini d'Italia 2009: Roero Arneis docg 2007



- ◆ Vini buoni d'Italia 2009: Roero Arneis Trinità docg 2007

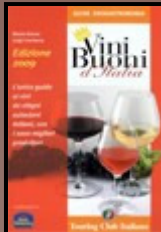
PRESS 2010



- ◆ Duemilavini 2010: 5 Grappoli Roero Riserva Mombeltramo 2006



- ◆ Vini d'Italia 2010 - Gambero rosso: 3 Bicchieri Roero Riserva Renesio 2005



- ◆ Vini buoni d'Italia 2010: Roero Arneis Trinità docg 2008



- ◆ Guida Vini d'Italia de L'Espresso 2010: Roero Riserva Renesio 2005

AGRITURISMO VILLA TIBOLDI

- ◆ Located also within our Trinità vineyard is our gorgeous agriturismo, Villa Tiboldi.
- ◆ Surrounded by beautiful gardens and a panoramic view, Villa Tiboldi towers over a theatre of vineyards.



- ◆ For more informations visit www.villatiboldi.it

From the Roero, our story and our philosophy
Massimo e Roberto Damonte

