

MARCHESI DI BAROLO MALVASIA DI CASTELNUOVO DON BOSCO DOC 2021



WINE INTRODUCTION

The grapes destined for the production of our Malvasia come from vineyards grown on hills characterised by medium-textured marls in which, compared to limestone, fine fractions prevail (quartz sands and very fine silt). These provide a highly expressive aroma profile to the wine.

WINEWINEMAKING NOTES

The grapes are collected and quickly taken to the cellar where they are destemmed and delicately crushed to extract only the most noble and aromatic notes from the peel and the outer area of the berries. The must is immediately refrigerated and later it is partially fermented in autoclaves so that the carbon dioxide, which produces the lively bubbles, remains partially dissolved in the wine. Fermentation is then stopped by means of refrigeration, in order to leave a high sugar content.

APPEARANCE, AROMA AND TASTING NOTE

The beads are delicate and persistent and the colour a light cherry red. The bouquet is intense and brings to mind musk, with distinct aromas of blueberry and wild strawberry. The flavour is sweet, lively and reminiscent of the wine's aromatic characteristics. This sweet and aromatic wine is well-matched with fruit tarts and pastries. It is an ideal companion in moments of celebration and a pleasantly refreshing drink at any time of the day.

WINE INFORMATION

Country:	Italy
Region:	Piedmont
Wine Type:	Red
Producer:	Marchesi di Barolo
Wine Name:	Malvasia di Castelnuovo don Bosco DOC
Vintage:	2021
Principle Grape (%):	Malvasia di Schierano (100)
Closure:	Diam
Winemaker Name:	Flavio Fenocchio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	6.00%
Acid (g/L):	5.40
Bottle Size:	75cl
Case/Pack Size:	6x75cl