

PIEMONTE

MALVIRA'
CANALE

OVERVIEW | This beautiful estate on the hills outside the ancient town of Canale, is run by brothers Massimo and Roberto Damonte and their wives Federica and Patrizia.

Currently, the two brothers split the responsibilities, Massimo managing the vineyards and Roberto in the cellar. Giacomo, Roberto and Patrizia's son, is also part of the family business. To date, he attends the enology school in Alba, with plans to continue the family business into the new generation.

Massimo's children are Lucia, Francesco and Pietro, and are currently attending elementary school. The family and staff members at Malvira are a passionate group, living off the collaborations and enthusiasm from each other. Above all, each member of the Malvira "family" has a primary idea to make wines that transcend the Roero area in its purest and most elegant form.

Malvira began production under their father in the 1950s, and was one of the first vineyards in Piemonte to recognize the importance of Arneis by creating special Crus for their Arneis vines, identifying and designating the hillsides providing the best growing conditions for this indigenous varietal. It shows in the glass from the fragrant aromas wafting upward to the rich mouth feel and complex flavors that hit the palate.

The Nebbiolo wines produced by Malvira, especially the Superiore, have garnered high praise in the press both in Italy and the US. Basically Barolos from the wrong side of the Tanero River they have a grace and elegance not always found in their big brothers on the "right" bank.

Malvira's wine labels, using symbols displaying a wheel from the tarot deck, stay close to the tradition that began with the Conti Roero family coat of arms. As for the name: Mal means "badly" and Vira means "situated" in local Piemontese dialect. Their name, Malvirà, refers to the original winery which was "unusually situated" facing north, instead of south-southwest being more typical for grape growing.

WINES | Roero Arneis- 100% Roero Arneis from the Renesio, Trinità, Saglietto, and Bordoni vineyards planted on calcareous clay, slightly sandy soils. Harvested in September, fermented and aged 4-8 months in stainless steel tanks.

Roero Arneis Renesio - Renesio is a historic cru and the origin of the name "Arneis." It is characterized by the two rows of cypress trees that were planted to look a bit like Tuscany. The soil is made of calcareous clay, and the vineyard is located in Canale with a south facing exposition. In 2007, Renesio became fully owned by Malvira. The grape are harvested in September and fermented and aged for 6 months in stainless steel tanks.

Birbet - 100% Brachetto Lungo from the Saglietto, Prarino, and Trinità vineyards all planted on calcareous clay. Harvest in September and fermented in stainless steel tanks with a second fermentation in autoclave. There is a residual sugar content of 100-120 grams, with a rich scent and flavor profile of sweet strawberries.

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