



MALBECH I.G.T.

Vocational regions of Italian Northeast Venetian vineyards produce a high quality and refined Malbech appreciated by connoisseurs.

Grape varietals: 100% Malbech

Production Area: Venice region

Vinification and ageing: Maceration on the skins at controlled temperature for about 15 days. The wine was then kept for 14 months in steel vats before bottling.

Description: Ruby-red in color, pleasantly vinous, and enveloping in its wild red fruity bouquet. It has dry, agreeable, good body, harmonious taste.

Food pairing: Ideally served with meat or mushroom risotto, grilled white meats, prime poultry and venison. When fully aged is perfect with game.

Serving temperature: Serve at 18°C

Alcohol level: 12,5 % vol.

Bottle size: 750 ml