



MALVIRA'

azienda agricola



Rive Gauche Spumante

Grape Variety: 100% Arneis

Area of Origin: Roero

Vineyard: Trinità

Type of soil: Calcareous clay

Period of Harvest: September

Vinification: Fermentation and maturation in stainless steel tanks for 6 months, and after the prize de mousse more 4 months on yeast. Any added sugar.

Alcohol: 12%

Color: pale yellow

Perfume: white peach, spring flowers, slightly herba-
ceous

Flavor profile: savory, balanced pleasantly vibrant with
dry finish. No residual sugar.

Service Temperature: 8° - 10° C

Pairing: Perfect as an aperitif, pairs well with pasta, light
summer salad, fish, seafood,
fresh cheeses and chicken dishes.

Tips: If you prefer a sparkling wine slightly soften and
sweeter, we recommended that you add directly in the
glass 9-10% of Malvirà Birbet and you will get a great
fruity rosè to drink as an aperitif.

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