

NV MALABAILA DI CANALE VSQ SPUMANTE

MALABAILA DI CANALE, PIEDMONT, ITALY



THE WINE:

This 50% Nebbiolo and 50% Arnieis VSQ (Vino Spumante di Qualita) is made in the Classic Method (Metodo Classico) where secondary fermentation occurs within each individual bottle. It is produced with zero dosage, no sugar added, and has less than 3 grams per liter of residual sugar. After the second fermentation in the bottles the wine rests on the lees for a minimum of 48 months.

THE ESTATE:

The property has been owned since the 15th century by the Carrega Malabaila family and has been producing wine since 1362. Located a few miles north of the town of Alba, the vineyards cover just over 20 acres and are all hand harvested using sustainable growing practices. Today the estate is managed by Lucrezia Carrega Malabaila who is the 65th generation of the family. Winemaking is a collaborative effort between Lucrezia Carrega Malabaila and Valerio Alfredo Falletti with a consulting enologist named Andrea Paglietti.

TASTING NOTES:

Color: light gold

Aromas: green apple, mineral, toasted bread

Flavor & Texture: apple and wild herbs with hints of brioche; full and rich on the palate yet with a delicate lightness

Food Pairing: shellfish, specifically oysters

-DRINK NOW THROUGH 2022-