

*Donne  
Fittipaldi*



## Malaroja Malbec

Like a tenacious woman, we love challenges and for this reason we decided to experiment with Malbec, a grape of great charm but not very popular in Bolgheri. Malaroja was thus born, a limited and exclusive production of this harmonious red wine with a big structure and even bigger personality, the jewel in the crown of the Donne Fittipaldi project.

Donne Fittipaldi Malaroja Indicazione Geografica Tipica Toscana.

First Vintage produced: 2012

Grape Variety: 100% Malbec.

Vineyard site: Vigna Casa.

Training System: Cordon spur.

Yield: 800 gr per plant.

Harvest: beginning of October.

Vinification: Manual harvesting, soft destemming and a delicate handling of the grapes, followed by natural fermentation with indigenous yeasts and 20-days maceration in contact with the skins.

Aging: 15 months in barriques, part new and part second passage.

Colour: intense ruby red.

Nose: balsamic and intense to the nose, with pleasant notes of red fruit and minty undertones typical of the variety.

Taste: Malaroja is a wine of great complexity and structure.

Smooth and silky tannins, supported by great freshness make for an harmonious and round mouthfeel. The characteristic notes of the varietal stand out for a long and persistent finish.

Alcohol: 14% vol

Food pairing: excellent with big beef cuts and aged cheese, perfect with game and roasts, excellent with game dishes and roasts.

Service temperature: 15-16°C