

*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.*

**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