

Malvasia Di Castelnuovo

Pooler's Meat Market Wine of the Week

Malvasia di Schierano or Malvasia "with short bunches", an aromatic black grape, which is used to make a delightfully sweet, sparkling wine or spumante, Malvasia di Castelnuovo Don Bosco, is cultivated in a small area on the Asti hills facing the province of Turin. The wine is named after one of the six boroughs in the production area, Castelnuovo Don Bosco: birthplace of Don Giovanni Bosco, the most famous Italian saint after Padre Pio, which is now a spiritual centre of the Salesian fathers and destination of pilgrimages.

- Fruity and bubbly! -

Recommended Food

Pairing:

With its cherry red color, fragrant scent of grape, sweet, and slightly aromatic flavor, Malvasia adds a gentle and refreshing finish to any great meal. It goes extraordinarily well with pastries, ice creams and fruits.



Tasting Notes:

Cherry red color with a typical aroma reminiscent of dog roses and scents of red berries; sweet, sparkling or spumante, it is completed in the finish with harmonious aromatic notes and delicate tannin.