
CASA AGRICOLA MALAUVA
(Orvieto, Italy)

March 2023



Elisa Cortese and Giovanni Adua at their farm Casa Agricola Malauva in the hilltop village of Castel Giorgio near Orvieto.

In 2011, Elisa and Giovanni left their corporate jobs with a dream. They bought a used van and travelled for six years all over Italy, working at the wineries that Elisa and Giovanni love and respect the most, learning from the producers. It was a hands-on experience and also an adventure of a lifetime. During those six years, their van was the Elisa and Giovanni's travelling home. Elisa and Giovanni took their learnings and practical experiences seriously and dreamt about owning a farm of their own one day.

High up on the hills, surrounded by a forest, Elisa and Giovanni care for their tiny farm. They bought an abandoned farm in 2017 in the hilltop village of *Castel Giorgio* near *Orvieto*. *Orvieto* is midway between Rome and Florence. The farm is about six hectares. Elisa and Giovanni named their farm *Casa Agricola Malauva*. There are ancient olive trees that dot their farm. Elisa and Giovanni nursed the abandoned vines back to life, while planting some new vines. *Casa Agricola Malauva* is a real working farm. In addition to wines and olive oil production, Elisa and Giovanni also produce some honey and grow their own vegetables. Elisa and Giovanni are a part of their community, selling their wines at the local market. Elisa and Giovanni, of course, grow and can their own tomatoes. It is a typical Italian family farm, where love makes everything grow.

Their incredible hard work paid off. Work is still in progress in restoring the abandoned farm. Their latest project is restoring their stone farm house. Elisa and Giovanni are relatively new to the Italian wine scene. We feel fortunate to start importing their wines of *Casa Agricola Malauva*. This is our first shipment of Elisa and Giovanni's wines.

TIERRA 2021

SKU: 250343 SPEC 750ml 12 bottles/case
\$30.06 Wholesale/ \$39.00 Retail per bottle

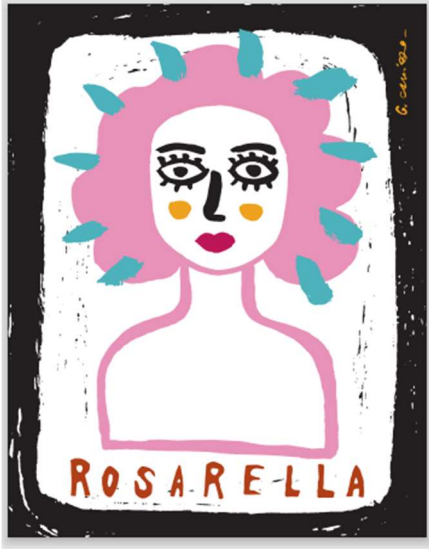


Lively. Fresh. Crunchy. What a thirst-quenching white wine. A hint of pear skin. Light straw colour. Directly pressed (no skin-contact) white wine made with the local varieties of *Procanico*, *Drupeggio* and *Verdello*. The grapes are picked in the morning and pressed in the same afternoon. Hand-harvested grapes are fermented with ambient yeasts, like all of their wines. The wine is aged in neutral vats for about eight months. The high elevation of Elisa and Giovanni's vineyards brings out the astonishing freshness. A hint of salinity adds complexity. *Casa Agricola Malauva* sits at 550 meters above sea level, where summer nights retain their cool temperatures. Perfectly ripe at 12% alcohol, this wine is a pleasure at a dinner table. Unfiltered.

ROSARELLA 2021

SKU: 250346 SPEC 750ml 12 bottles/case

\$30.06 Wholesale/ \$39.00 Retail per bottle



Well, how can I describe this wine? It is a blend of directly pressed local white varieties *Procanico*, *Trebbiano*, and *Drupeggio* that are macerated briefly on the skins of the red variety *Sangiovese*. This is rosato or rosé. This wine has a fresh and fun vibe. So pretty and charming. Crunchy. Lively. Again, a hint of salinity adds depth to this wine. A beautiful modern interpretation of the historical varieties of *Orvieto*. Once again, the high elevation of *Casa Agricola Malauva* vineyards really contributes to the freshness. Your reaction to this wine may look like the label itself.

MALAUVA BIANCO 2021

SKU: 250338 SPEC 750ml 12 bottles/case

\$31.20 Wholesale/ \$40.00 Retail per bottle



This is a skin-contact wine made with the local varieties of *Procanico*, *Drupeggio Malvasia*, and *Verdello*. A hint of peach and grapefruit. Elisa and Giovanni's hands-on work in their vineyards and their hands-off approach in the cellar really shine. Each variety is picked separately and then blended into neutral vats to age. Bottling is in spring following the vintage. Skin-contact is short, about three days, which gives this wine lightness and a little structure. *Procanico* is the dominant blend, which gives its natural straw colour with a slight pink haze. See page 3 for a photo of *Procanico* grapes at Elisa and Giovanni's *Casa Agricola Malauva*. Unfiltered. It is best to turn the bottle upside down for a minute to stir in the lees, which gives even a better texture to this skin-contact wine.



Procanico grapes being harvested at *Casa Agricola Malauva*. *Procanico*, a white local varietal in *Orvieto*, turns light pink colour when ripe.

Follow Elisa and Giovanni's adventure at their *Casa Agricola Malauva* Instagram:
www.instagram.com/malauva_casa_agricola/

www.racinewineimports.ca