



Barolo DOCG

Vintage: 2018

Municipality and production area: Monforte d'Alba, Sub-zone Perno

Denomination: DOCG

Vines: 100% Nebbiolo (in the Michet sub-variety)

Exposure: South-East

Alcohol content: 14%

Service temperature: 18 °C ca

Vinification and aging

Traditional method, maceration in contact with the peels for about 15-20 days in stainless steel tanks. Natural fermentation without yeast addition.

The wine is stabilized using tanks positioned outside our cellar during the coldest period of winter. It is neither clarified nor filtered.

Then, it rests for 20 months in large Slavonian oak barrels and finally 6 months in the bottle.

Tasting notes

Intense ruby red color, abundant garnet reflections.

The olfactory bouquet is rich and complex, composed of hints of ripe red fruit, such as plum and cherry, with references to tobacco, oak and spicy nuances.

The palate is warm, well structured in its tannic texture, balanced and with excellent persistence.

Pairings

Excellent for preparations based on red meat, game meat, braised meats, aged cheeses and chocolate

Size: 0.75 lt

Size: 1.5 lt

Bottles: 4360

Bottles: 100