



Barolo DOCG

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

Destemming and not pressing of the clusters, followed by fermentation with maceration in contact with the skins for about 25-30 days in stainless steel tanks. Natural fermentation without the addition of yeasts. The wine is stabilized using tanks placed outside the cellar during the coldest period of the winter. It is not clarified or filtered. It will remain in stainless steel tanks for about 8 months, then continue to rest in large barrels (25-30HL) of Slavonian oak for 20 months, and finally, it will age in the bottle for about a year.

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: 7000 ca

Bottles: 200 ca