



EMPSON & CO.
Experience Italy in a Wine glass



Barolo DOCG Monvigliero

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Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Nebbiolo

Fermentation container:

Stainless steel

Length of alcoholic fermentation:	30 days
Type of yeast:	Native/cultivated
Fermentation temperature:	78.8-82.4 °F (26-28 °C)
Maceration technique:	Pumpovers
Length of maceration:	35 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	2,500 L
Aging before bottling:	Over 30 months
Closure:	Cork



Vineyard location:	From vineyards located in Monvigliero
Vineyard size:	9.8 acres (4 ha)
Soil composition:	Predominance of laminated Sant'Agata Fossil Marne, a complex of fine sediments - a mix of clay, silt and sand - with a strong calcareous component and a grey-blue color, formed between 7 and 11 million years ago.
Vine training:	Guyot
Altitude:	750-820 feet (230-350 meters) above sea level
Vine density:	4,500 vines per hectare
Yield:	3.1 lbs per vine
Exposure:	South/Southwest/Southeast
Years planted:	1935-2005

Time of harvest:	Early to mid-October
Total yearly production (in bottles):	6,000

Tasting Notes and Food Pairings

Tasting notes:	Delicious on the nose thanks to the breadth of the aromas that are revealed. Energy and character with hints of red plums, dried red flowers and spices. References to cinnamon, cloves and white pepper emerge. Full-bodied. Ripe tannins and a subtle and decisive finish. A sensory journey, from nose to palate, passing through scents of rose, ripe fruit, delicate spices, and tobacco.
Food pairings:	Excellent with flavorful pasta and creamy risotto, as well as braised, boiled meats and aged alpine cheese. Try also in unusual combinations, such as richly prepared fish.
Aging potential:	20-30 years
Alcohol:	14.50%
Winemaker:	Diego Morra & Davide Cavallo