



Barolo DOCG Monvigliero

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.

Wine exported to: USA

Most recent awards



Grape Varieties: 100% Nebbiolo

Fermentation container: Stainless steel

Length of alcoholic fermentation: 35 days Native/cultivated Type of yeast: 78.8-82.4 °F (26-28 °C) Fermentation temperature: Maceration technique: Pumpovers 35 days Length of maceration: Malolactic fermentation: Yes Aging containers: Oak barrels 2,500 L Container size: Untoasted and French, only 3rd and 4th passage Type of oak: Aging before bottling: Over 30 months Natural Cork Closure: Y Vineyard Vineyard location: Verduno 9.8 acres (4 ha) Vineyard size:

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 leve

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

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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

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