



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barolo Monvigliero DOCG

Monvigliero is the latest edition to Einaudi's portfolio. A single-vineyard Barolo, destined to becoming a symbol of the new path Einaudi has taken with Matteo Sardagna at the helm. The original labels, by Stefano Arienti, mark the 125th anniversary of the winery and embody all of the company's strength and personality. Balanced and elegant with a clean palate featuring notes of wild rose and spice, such as pepper and vanilla.

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**Wine exported to:** United Kingdom, Singapore, USA, Canada

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## Most recent awards

**WINE ENTHUSIAST:** 94

**JAMES SUCKLING:** 93

**WINE SPECTATOR:** 93

**WINE & SPIRITS:** 93

**VINOUS:** 94



## Winemaking and Aging

|                          |               |
|--------------------------|---------------|
| Grape Varieties:         | 100% Nebbiolo |
| Fermentation container:  | conc          |
| Maceration technique:    | Traditional   |
| Length of maceration:    | 15-20 days    |
| Malolactic fermentation: | Yes           |
| Aging containers:        | Oak barrels   |
| Type of oak:             | French        |
| Aging before bottling:   | 24-36 months  |
| Closure:                 | Cork          |



## Vineyard

|                    |  |
|--------------------|--|
| Organic:           | No   |
| Vineyard location: | Near Verduno   |
| Soil composition:  | White marl of Sant'Agata (30% Sand, 55% Clay, 15% limestone) |
| Vine training:     | Guyot  |
| Altitude:          | 380 meters (1246 feet above sea level)                       |
| Vine density:      | 5,000 plants per hectare                                     |
| Years planted:     | 1969-1979  |
| Time of harvest:   | Mid-October  |

|                                       |                      |
|---------------------------------------|----------------------|
| First vintage of this wine:           | 2018                 |
| Total yearly production (in bottles): | 9,000-10,000 bottles |

## Tasting Notes and Food Pairings

|                      |   |
|----------------------|---|
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F).                               |
| Food pairings:       | Best with rich, structured dishes, red meat, game and seasoned cheese |
| Aging potential:     | Up to 20 years  |
| Alcohol:             | 14%   |
| Winemaker:           | Giuseppe Caviola  |