

Barolo DOCG Monprivato®



Grape-variety: Nebbiolo

Vineyard: Monprivato®, in the village of Castiglione Falletto (CN)

Grape Harvest: Towards the middle of October.

Wine-making process: Estate-grown bunches thinned during the summer undergo traditional-style, floating cap fermentation for 20/25 days. The wine is then matured in medium-sized Slavonian oak barrels for around 30 months.

Expected cellar life: 15/25 years

Bottling: After six years following the vintage

Tasting notes:

Colour: garnet red with orange-coloured highlights;

Nose: complex, very fruity, elegant, intense, spicy, with flowery touches;

Taste: excellent body with power and stuffing, demanding, masculine, long, full.

Type of bottle: Albeisa

Serving temperature: approx. 18°

Storage: Lying down in cool, dark surroundings.

Pairings: Red meats in general, game, mature cheeses.