



## BAROLO D.O.C.G. "BRICCO SAN PIETRO"



### TASTING NOTES

Nebbiolo grapes 100%, Lampia and Michet clones

Vibrant garnet.

Aromas well centered on black and red fruit, sweet touches of cherry and more tense touches of blackberry and blueberry. A floral souvenir of violet.

Fresh and dry mouth, with a dense and precise tannin structure. Composed and not pretentious at all, an important wine.

With a rare fillet it goes without fail. Birds, a beautiful thrush or a good partridge, small game or a scalloped duck breast.

Service temperature: 18 °C

### GRAPES AND WINEMAKING

**Vineyards:** Bricco San Pietro, Monforte, 380 meters above sea level, west exposure

**Soil:** limestone-sandy, with a good amount of clay (20%)

**Yield per hectare:** 60 quintals

**Harvest:** by hand, with grape selection in the vineyard and in the cellar

**Winemaking:** maceration before fermentation at 15 °C for 48 hours. Fermentation at a controlled temperature of 27 °C and maceration for 10 days with two pumpovers a day. Malolactic fermentation in stainless steel vats

**Ageing:** 50% new French oak barrels of fine grain, 50% barriques of 1st and 2nd passage of fine-grained French oak for a period of 36 months

**MONTI**

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