



BAROLO D.O.C.G. "MONFORTE D'ALBA"



TASTING NOTES

Nebbiolo grapes 100%, Lampia and Michet clones

Vitality in color, an exemplary garnet.

The fruit is red, small and ripe. Juicy black cherry, red currant and acid blueberry. Gentle and ethereal perfume. Cinnamon and a touch of tobacco.

The mouth is enveloping and tense, the tannin gives the right seriousness, while the finish leaves elegant and rich flavors.

Beef tartare or veal beat with truffle. But also with stews and game cooking.

Service temperature: 18 °C

GRAPES AND WINEMAKING

Vineyards: Bricco San Pietro, Monforte, 380 meters above sea level, west exposure; Bussia, Monforte, 280/300 meters above sea level, east and south-east exposure

Soil: limestone-clay marls with sand at 25% (Bussia); limestone-sandy, with 20% of clay (Bricco San Pietro)

Yield per hectare: 65 quintals

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

Winemaking: fermentation at a controlled temperature of 25 °C, 10-day maceration with two daily pumping over

Ageing: in French oak barrels of 16 hl for 28-30 months

MONTI

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