



Barolo DOCG

TECHNICAL NOTES:

Grape Variety: Nebbiolo 100%

Alcohol: 14%

Colour: Garnet red

Total residual sugar: 2 g/l

VINEYARDS:

Cultivation area: La Morra

Vineyard altitude: 300/350 above sea level

Training system: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 15 days

Vinification vats: Stainless steel

Ageing: 3 years in french oak barrels followed by a short period in bottle

TASTING SUGGESTION:

Tasting impression: Dry with silky tannin, full bodied

Tasting temperature: 20° C - 68° F

Meal coupling: Cheese, meat like brasato



MONTEFIORE