

BAROLO MONVIGLIERO



Denomination: Barolo D.O.C.G. Monvigliero

Varietal: Nebbiolo

Vineyard location: Verduno

Yield: 70q. /ettaro

Harvest: first ten days of October

Vinification: Historic Cru from Barolo, the grapes in this selection originate from the era of our Grandfather Geronimo through the best vintages of our winery. A decidedly small yield (circa 70 q/hectare) and a generous orientation make this wine unique in its category.

Organoleptic Characteristics: On a sensorial trip, from the nose to the mouth by way of balanced and lightly shaded reds, to perfumes of rose, mature fruit, delicate spices, perhaps tobacco, it then opens itself in a warm hug full of proper tannins to complete the sensation that only a great wine can capture.

Pairings: The tenderness and elegance of this wine is best accompanied by second courses of meat or aged cheeses for an extravagant yet natural combination. Sipped at the end of a meal with pieces of dark chocolate, it becomes the seal of an excellent meal in Langa.