

Villa MONSIGNORE

BAROLO DOCG

Appellation: Barolo DOCG
Grapes: 100% Nebbiolo
Alcohol (%VOL): 14
Colour: Ruby red
Sizes Available: 0,75L – 1,5L
Cultivation Area: Verduno
Soil: Clayey - Calcareous

Tasting impression: Intense garnet red, ample and elegant bouquet delicately spiced, with hints of flowers and small red fruits. On the palate, an opulent structure buoyed by soft tannins, overlaid with ripe fruit and liquorice. Extraordinary ageing capacity. Tasting temperature: 18°C Meal coupling: Perfect in combination with red meat and furred game dishes, but also very rich fish dishes, such as baked turbot, as well as with fine cheeses.

Vinification with fermentation in stainless steel tanks at a controlled temperature, post fermentation maceration, and racking after 22-25 days, racking and malolactic fermentation completed with the maintenance of the temperature. A long period of maturation in large oak barrels with subsequent rest in bottle.

Ageing: 36 months in oak barrel
Yeasts: selected yeasts

