

# Villa MONSIGNORE

## BAROLO DOCG

### TECHNICAL INFORMATION

AREA OF ORIGIN:	Barolo, "La Morra" 300 meters above sea level
SOIL TYPE:	Clayey-Calcareous Soil
VARIETAL:	Nebbiolo
TRAINING SYSTEM:	Guyot
AVERAGE VINE AGE:	8-10 years
HARVEST PERIOD/METHOD:	End of September
VINIFICATION:	Destemmed and crushed. Thermo-controlled fermentation at a temperature of 30°-33°C (82°-85°F). Average time of maceration is 15 days. Malolactic Fermentation in November in steel vats.
MATURING AND AGING:	36 months in French oak barriques and Slavonian oak barrels followed by short period in bottle.

### ANALYTICAL CHARACTERISTICS

ALCOHOL:	14%
TOTAL ACIDITY:	5,50 g/l
VOLATILE ACIDITY:	0,60 g/l
TOTAL SULPHUR DIOXIDE:	96 mg/l
FREE SULPHUR DIOXIDE:	35 mg/l

### ORGANOLEPTIC PROPERTIES

COLOR:	Garnet Red
BOUQUET:	Fine, delicate and persistent bouquet with characteristic trace scents of strawberry and raspberry.
TASTE:	Dry, with silky tannins, velvety, elegant and full
SERVING TEMPERATURE:	18° C
SERVING SUGGESTIONS:	Aged cheeses, pasta, risotti, meat such as brasato

AVAILABLE SIZES:	750ml
------------------	-------

