



# Villa Monsignore Barolo DOCG



Variety: Nebbiolo

Harvest period: end of September

Vinification: Destemmed and crushed

Thermo-controlled fermentation at a temperature of 30°-33°C (82°-85°F)

Average time of maceration: 15 days

Malolactic Fermentation in November in steel vats

Refinement: three years in French oak barriques and oak slavian barrels

Longevity of wine: 8 to 10 years

Tasting notes: A slightly faded ruby red. Fine, delicate and persistent bouquet with characteristic trace scents of strawberry and raspberry. Pleasantly bitterish, velvety, at once elegant and full.

Food matches: A wine suited to our hearty local dishes as well as refined meat dishes and aged cheeses.