



BAROLO - Le Coste di Monforte

Variety of vine: Nebbiolo 100%

Vineyards position: Le Coste in Monforte d'Alba, Piedmont, Italy. A very exclusive area, with an old tradition for Barolo wine production. The vines face south by south-east.

Soil: clayey and calcareous.

Date of harvesting: second half of October.

Yield per hectare: 45 hl

Wine-making: in this vineyard the yield per vine must not be more than 2 kg so, for this reason, we practise a double clearing, one at the beginning and the other one at the end of August. The grape harvest by hand, in two turns, 6 to 10 days one from the other. The fermentation takes place in stainless steel macerators to guarantee the correct skin-must contact and an adequate colour extraction. After this process the wine stays in oak casks for 24 months, where the malolactic process is developed, then it stays again in stainless steel casks for 12 months, after which it is bottled and kept in the wine cellar for 8 months. Four years after harvesting, the wine is ready for the market.

Tasting notes: the bouquet is elegant, it offers scents of raspberry, liquorice and spices notes. In mouth it is extensive, massive and harmonious.

Dishes: pairs well with important dishes, meats and seasoned cheeses.

Temperature of taste: 18° C