



## Barolo Monvigliero 2020

**Designation:** Barolo D.O.C.G.

**Grape variety:** Nebbiolo 100%

The “Monvigliero” hillside vineyard has long been considered the most significant cru in Verduno and one of the most valuable in the entire Barolo winegrowing region. Mixed soil with limestone and laminated Marls of Saint Agatha and a south/south-western exposure. Altitude around 240 m asl. The average age of the vines is 65 years and there is a density of around 4,500 plants per hectare.

**Winemaking:** grapes harvested by hand on September 30, 2020. This vineyard is historically recognized as one of the most suitable for whole-grape winemaking (approx. 60%). The remaining part is destemmed, crushed and transported into steel tanks for maceration and alcoholic fermentation. After a few days of cold pre-fermentation maceration, the temperature is raised and fermentation begins. Alcoholic fermentation lasts around 20 days in a steel tank, in contact with the skins and with regular pumping-overs. Malolactic fermentation takes place in wood.

**Ageing:** around 24 months in oak barrels.

**Description:** ruby-red color. The nose is delicate yet intense, with notes of ripe red berries and fine spices. The unmistakably elegant hints of wild strawberry, rose and cocoa are striking on the palate. The tannins are rounded, silky and persistent. Every ounce of the harmony and balance of this cru—one of the Barolo region’s most special—stands out. The finish reveals light, fresh and fine spiced notes. All the qualities that set Barolo Monvigliero apart, lie in its aromatic complexity and depth of flavor.

