

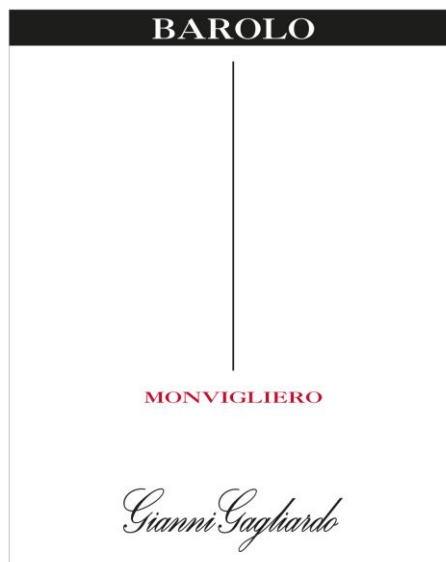


Barolo Docg

Monvigliero
2017

Vintage description

The 2017 vintage was warm and dry. The slight vegetative advance coincided with a particularly intense spring frost that effected many parts of Europe. This was the first cause of quantity decrease. The scarcity of rainfall was the second cause. At a physiological level the plants have exploited the little rain at the beginning of September to the fullest, and therefore on average the grapes are smaller and more concentrated with a perfect even ripening.



Grapes: Nebbiolo - **Harvest:** 29th September 2017 - **Village:** Verduno - **MeGA (Cru):** Monvigliero - **Soil:** Limestone and sandstone marl, loam/clay texture with 22.6% Sand, 46.3% Silt, 31.1% Clay - **Maceration:** 14 days - **FML:** 100% - **Aging:** 30 months in a single already used tonneaux - **Bottling:** 13th July 2020

Data

Alcohol: 14,50 % vol – Total acidity: 6,1 g/L – Dry extract: 30,3 g/L

Winemaker notes

This vintage produced 594 bottles, 30 magnums and 3 double magnums. The particularly typical hints of vineyard reveal a great pleasure. Dominated by its delicate minerality, it is the most elegant cru in the Barolo area.

Tasting notes
