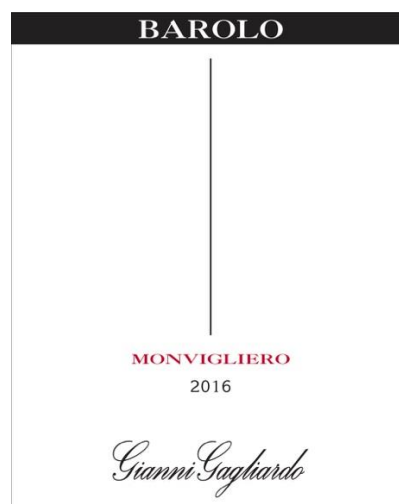




Barolo Docg
Monvigliero
2016 First vintage

Vintage description

2016 was one of the latest vintages in recent years. A winter with mild temperatures and little rainfall preceded a fresh and rainy spring which caused a certain delay in the phenological cycle of the vine. In August, September and October the weather was excellent and allowed the grape to ripen perfectly, benefiting from both the spring water reserves and a marked temperature range which is very important for a good maturation of the tannins. The Nebbiolo vine "loves" this type of vintage.



Grapes: Nebbiolo - **Harvest:** 17 October 2016 - **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:** 20 June 2019

Data

Alcohol: 14,40 % vol – Total acidity: 5,59 g/L – Dry extract: 28,8 g/L

Winemaker notes

This vintage produced 564 bottles, 30 magnums and 3 double magnums. 2016 is our first harvest in the Monvigliero cru. 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
