

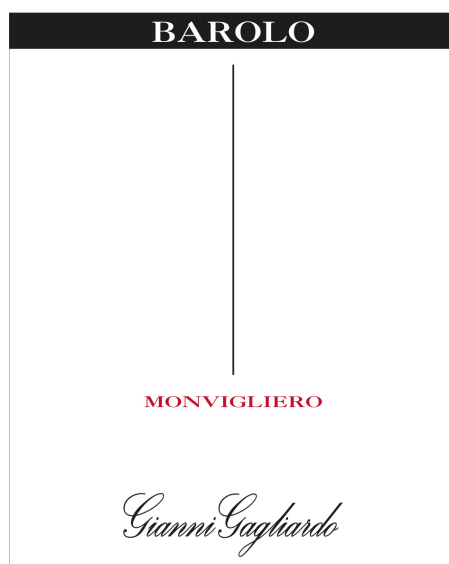


Barolo Docg

Monvigliero
2018

Vintage description

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



Grapes: Nebbiolo - **Harvest:** 5 October 2018 - **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:** 5 July 2021

Data

Alcohol: 14,50 % vol – Total acidity: 5,6 g/L – Dry extract: 30,1 g/L

Winemaker notes

Taut chalky and talc minerality kicks off on the first nose. Bright strawberries and cherries on a blazing lavender, carnation, tulip flowers bouquet. In the background lean scents of balsamic dried bay leaf, lichen, wet black musk and eucalypt. A layer of tannins leaves grip but it stays fresh and long on the finish with lingering accents of fruit and mineral. In 2018 we've produced 1.184 bottles.

Tasting notes
