



MONCHIERO

BAROLO MONTANELLO D.O.C.G. 2013 RISERVA



BLEND: Nebbiolo 100%.

M.G.A.: Montanello

SURFACE: 3131 square meters

EXPOSITION: South/West

IN WINERY

VINIFICATION: submerged hat

AGEING: in oak barrels (50 HL) for 28 months

BOTTLING: October 2016

VINTAGE FEATURES

COLOR: intense ruby red

BOUQUET: floral with hints of dried cherries.

AROMA: sapid, juicy nuances with a long tannin texture.

ALCOL MEDIUM: 14,5% Vol

PRODUCTION: 2200 bottles

MATCHING WITH FOOD: stewed meat, game, red meat and cheese

AZ. AGR. MONCHIERO

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