



MONCHIERO

BAROLO ROERE DI SANTA MARIA D.O.C.G. 2014



BLEND: Nebbiolo 100%.

M.G.A.: Roere di Santa Maria

SURFACE 13000 square meters

EXPOSITION: South/West in Comune of La Morra.

IN WINERY

VINIFICATION: hat emerged

AGEING: in oak barrels (50 HL) for 30 months

BOTTLING: November 2017

VINTAGE FEATURES

COLOR: ruby red

BOUQUET: intense aroma of spices and ripe fruit

AROMA: full and complex with balanced and soft tannins

ALCOL MEDIUM: 14% vol

PRODUCTION: 3000 bottles

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

AZ. AGR. MONCHIERO

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