



Monchiero Barolo Riserva “Montanello”



Varietal: 100% Nebbiolo

Appellation: Barolo DOCG

Acidity : g/l

Alcohol %: 14.5

Sugar: g/l

Production: 150 cs

Soil:

Altitude: meters



Tasting Notes: Aromatic with red fruit, citrus and floral notes. This is a dry, powerful, full-bodied wine with robust tannins and dense fruit and buoyant acidity.

Vinification: Once the grapes reach their ideal ripeness they are hand harvested with great care. Maceration lasts 20 days at approximately 82° to 84° F in stainless steel, followed by 20 days of fermentation with pump-over.

Aging: 28 months in Tonneaux of 500L plus 1 year in Bottle before release.

Food Pairing: Roasted red meats, aged cheeses. Truffles if you got ‘em.

Accolades

2013 **93**pts James Suckling

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