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Fine Wines & Spirits
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Monchiero Barolo Riserva “Pernanno”

Varietal: 100% Nebbiolo

Appellation: Barolo DOCG

Alcohol %: 14.5

Production: 150 cs

Altitude: meters

Acidity: g/l

Sugar: g/l

Soil: clay and blue grey marl

Tasting Notes: This Barolo opens with delicate aromas of berry, rose petal and brush. Dry and full-bodied, the focused palate showcases crushed cherries and spice combined with a whiff of leather, all perched atop fine tannins and bright acidity.

Vinification: This wine is produced from the ‘Pernanno’ vineyard, a legally classified Menzione Geografica Aggiuntiva Cru (MGA), specific to Barolo. This favored site stretches down precariously from northern side of Castiglione Falletto with a steep eastern exposure. The soil here is composed of clay and blue grey marl, and typically produces supple, fruit driven Barolo. When 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 in stainless steel with pump-over.

Aging: Aged for 3 years in Slavonian oak casks followed by two years in bottle.

Food Pairing: Try pairing with ribeye steak topped with bleu cheese sauce, salty cheeses like Parmesan and Pecorino and, truffles, truffles, truffles!

Accolades

2016 **93pts** James Suckling

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