

## Monchiero Barolo Riserva "Pernanno"



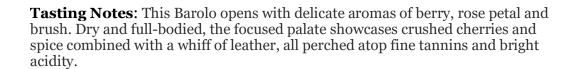
Varietal: 100% Nebbiolo

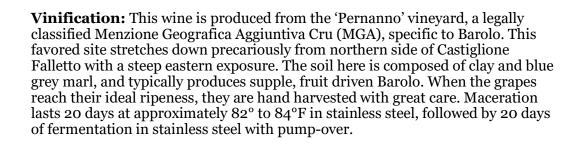
**Appellation:** Barolo DOCG Acidity: g/l

Alcohol %: 14.5 Sugar: g/l

**Production:** 150 cs Soil: clay and blue grey marl

**Altitude:** meters





**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!

Accolades

2016 **93**pts James Suckling



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