

ATTILIO GHISOLFI  
MONFORTE D'ALBA

# Barolo Riserva

## “Ciabot Minat”

The "Ciabot Minat" represents the excellence of the winery and is the result of a scrupulous selection. For this reason it is produced only in the best vintages and in a limited number of bottles.

**Average vineyard age:** 40 years.

**Plant density:** over 5400 plants / ha.

**Altitude:** 350 m. above sea level.

**Exposure:** South

**Soil:** Marly, tuffaceous.

**Vinification:** maceration on the skins for 25 days and spontaneous fermentation with indigenous yeasts.

**Ripening:** in 500 liter tonneaux for the first 12 months and another 30 months in 20 Hl oak barrels

**Aging:** in the bottles for 12 months at a controlled temperature of 15 °C

**Color:** garnet red.

**Nose:** rich complex with warm tones characteristic of the Nebbiolo, floral aromas, jams and spices

**Taste:** rich and powerful with consistent tannins but well blended with the structure, remarkable body, excellent persistence and harmony

**Storage temperature:** from 14° to 17° C.

**Service temperature:** 16° C.

**Pairings:** roasted red meat, game, truffled foods, aged cheese or simply recommended as a good glass of meditation wine

**Bottles produced:** 2600 circa

**Vintage:** 2012

