



*Unpredictable, exciting.
From wild nature, a **sinuous**
stretch between blue flowers
and wild herbs.*

BAROLO DOCG **MONVIGLIERO**

A purple base enriched with bright garnet reflections is a prelude to a wild and elegant character, an unpredictable wine in its corollary of vegetal notes of violet and dry lavender, mixed spices with white pepper, ripe black cherry and blood orange peel. A lightly smooth tannin mixes with hints of currant berries and grilled grass, creating an harmonic astringency and silky notes in a constant growth of intensity.

Variety: 100% Nebbiolo

Vineyards: Monvigliero
- Verduno, vineyards of
the 1970s, 220/280m.
a.s.l., south exposition.
4500/5000 plants/ha

Soil composition: white,
silty-clayey, calcareous

Vinification: fermentation
with the skins for 20/25
days in steel vats with
controlled temperature

between 26/30 °C.
Spontaneous malolactic
fermentation

Aging: in French oak
(225 L) for 24 months