

MONVIGLIERO

BAROLO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha
Soil composition: rich in limestone and chalk
Training method: Guyot
Elevation: 722-1,017 ft a.s.l.
Vines/ha: 4,800 vines/ha
Exposure: South-East/South-West
Vines age: 44-55 years
Harvest time: mid October
First vintage: 2018
Production: 10,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation

Container: glazed concrete vats
Length: 22-25 days
Temperature: 81-86 °F

Maceration

Length: almost 60 days

Malolactic fermentation: yes

Aging

Container: big barrels/tonneaux and concrete
Wood: French oak
Length: 24 months
In bottle: 12 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 0.75 g/l
Acidity: 5.70 g/l
Dry extract: 28 g/l



FOOD PAIRINGS

Pairs well with roasts, braised meats, fillets, pasta with complex sauces, and medium-aged cheeses.



TASTING NOTE

Intense color, rich in clear, enveloping tannins, with a long, consistent aftertaste.
The scent reveals floral and red-fruit aromas, well blended with essences and spices.

PRODUCER PROFILE

Estate owned by: Matteo Sardagna
Winemaker: Zvonimir Jurkovic
Total land under vine: 75 ha
Winery production: 400,000 bts
Region: Piedmont (Italy)

