



Barolo Docg 2008 Monvigliero Riserva

Vineyard

The Monvigliero vineyard is located in the commune of Verduno, at 280 m. a.s.l. on parcels 39 and 40 of land registry map sheet X (both planted in 1967). The total area, planted solely with Nebbiolo vines, is 0.3 hectares. The vineyard lies towards the top of a hill, facing due south on white chalky clay soil, known as the "Marne di Sant'Agata" (30% sand – 55% clay – 15% limestone). From this kind of soil we obtain very elegant and fragrant wines, with a great potential ageing.

Picking and maceration

The grapes are handpicked, sorting only the best bunches and placing them into a 20 kilos baskets. The harvest took place on October 10th 2008. The maceration in steel tank lasted for 35 days, with regular punching down of the cap and, at the end of the alcoholic fermentation, we used the traditional technique of the "submerged cap" to continue with a static maceration.

Ageing

The wine was aged for 44 months in Slavonian oak and 1 months in steel tank, followed by 18 months in bottles lying down prior to its release on January 2015.

Bottling

The wine was bottled, without any fining nor filtration, on July 22th 2011, with lot no.L11-12. The 2008 production has been of 2156 Albeisa bottles.

Tasting notes

Incredibly refined. Sweet notes of cherries, herbs, liquorice and violets lead to roses and wilted flowers. Perfectly proportioned with freshness and right tannins with a lovely long finish. A Barolo with a great personality.

Analytical data

Alcohol: 14.5% by Vol.
Total acidity: 5.86 g/l

Particularities

The age of the vineyard (around thirty years) and the characteristics of the soil produce wines each year with a marked structure, very elegant style, and a long cellar life.

Vintage 2008

The year 2008 will be remembered for a growing trend particularly climate that has characterized in two distinct phases. The first is characterized by heavy rainfall in spring, with peaks higher in the month of May.

Fortunately, since the climate was more favorable in the last part of the season, it allowed to recover a year that, in early August, it seemed almost compromised. This providential weather allowed Nebbiolo grapes to reach ideal ripening, the wines are excellent!

