



BAROLO DOCG 2022 MONVIGLIERO



Vineyard location: Municipality of Verduno, Monvigliero MGA (Geographical Mention)

Harvest period: First ten days of October

Vinification: Selection of the best grapes from estate-owned vineyards across three different exposures—south, south-east, and south-west. Fermentation and maceration take place in temperature-controlled stainless steel tanks (max. 27°C–28°C) for approximately 30–35 days. Aging: Matured in 2,500-liter French oak casks for 30 months, followed by further aging in stainless steel tanks and finally in the bottle.

Alcohol content: 14.5% ABV

Organoleptic characteristics: Delightful on the nose, revealing a wide array of aromas. It displays energy and character, with notes of red plum, dried red flowers, and spices. Hints of cinnamon, clove, and white pepper emerge. Full-bodied, with ripe tannins and a finish that is both subtle and decisive. A sensory journey from nose to palate, featuring aromas of rose, ripe fruit, delicate spices, and tobacco.

Food pairings: The finesse and elegance of this wine pair beautifully with meat main courses or aged cheeses. Sipped at the end of a meal with pieces of dark chocolate, it provides the perfect conclusion to an excellent Langa dining experience. It is also suitable for pairings that are bold for a Barolo, such as fish or mushroom and truffle risotto. Furthermore, its characteristic lightly spicy notes make it suitable for more unconventional pairings, particularly where spice plays a dominant role.