



Barolo

Le Coste di Monforte

DOCG

Since **1999** our family has been producing wine in **Monforte d'Alba**. Silvano and Paola were the first to start the business by taking care of the historic family vineyards and then being supported by their children, Alessandra and Francesco in managing the company. To date the vineyards, extend for **7,4 hectares** within the historic **Le Coste di Monforte** and **Bussia** vineyards.

Our philosophy is to accommodate the **rhythms** of each plant. For us this means working with **low yields**, not forcing the plant and therefore producing a few small bunches for each vine, with the aim of maintaining the **identity** of each individual vineyard. In this way each bunch, harvested when perfectly ripe, will be able to highlight the **typical characteristics** of the territory.

Vinification: 7-10 days of fermentation in stainless steel tank with daily pumping over. Followed by long maceration of 80 days.

Aging: We do not believe that “aging” is the correct word, even if it is commonly used. Two years of aging in wood where the wine remains in contact with its sediments allow it to **refine**, evolve and become more elegant. In the bottle then with the right refinement it is possible to achieve a **complexity** that is unique in the world.

Vineyard: Located in **LE COSTE DI MONFORTE** one of the southwest MGA of Barolo Area at 470 mt of altitude. Come from typical soil of Monforte d'Alba village named **Sant' Agata fossil marl** from Tortonian historical period. Vineyard by 0.80 ha of this soil formation which comes from a long and quiet process of sedimentation testified by important presence of **silt and clay**.

