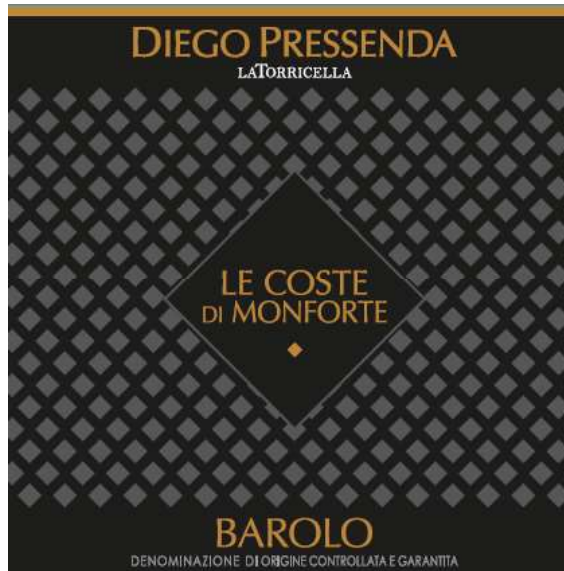


BAROLO DOCG | LE COSTE DI MONFORTE



Our cru Le Coste di Monforte is located in località San Giuseppe of Monforte d'Alba.

VINEYARD

The soil is of mixed component.

Exposure: south-east.

Location	Monforte d'Alba, loc. San Giuseppe
Grape Variety	100% Nebbiolo
Year of planting	2008
Medium altitude	450 m
Average Production/HA*	48 hectoliters
Harvest	end of october
Alcohol	14,5%

*1 HA (hectare) = 2.47 acres

VINIFICATION

The maceration of the skins has a duration of approx. 15 days.

Aging: 30 months in large wooden barrels, French oak.

TASTING NOTES

The Barolo 'Le Coste di Monforte' displays a garnet red color, with orange reflections. On the nose, notes of leather, tobacco and an earthy aroma intersect with that of red berries. On the palate, it is warm with a beautiful first sensation of fullness that persists in notes of jam and liquorice. The tannin is silky and pleasant; the body is full and enveloping.

WINE ENTHUSIAST

92 PT Kerin O'Keefe

VERONELLI

92 PT (vintage 2016)