



Barolo “Monvigliero” docg Rosso



Production area: Verduno

Grapes: Nebbiolo

First year of production: 1982

Number of bottles produced per year: 5000-6000

Vineyard area: 2 hectares

Exposition and altitude: south, 380 meters

Soil: Medium mixture tending to calcareous silty

Training system and planting density: Guyot, 4500 plants per hectare.

Average age of vines: 15-40 years.

Yield per hectare in grapes at harvest: 50 to 70 tons the year in relation to weather conditions.

Period and method of harvest: the second decade of October by hand picking the wine does not use machines (stemmer-crusher, pumps) during the pre-fermentation, the grapes are thrown into the vat of fermenting whole grapes are pressed softly with foot. The fermentation-maceration with submerged cap lasts over a month. After the alcoholic fermentation, the wine begins the long aging (30 months) in French and Slovenian oak casks of a capacity of 35 gallons. After bottling, usually made in August, the wine is aged in cellars for at least 24 months before being marketed.