

PECCHENINO

BAROLO LE COSTE DI MONFORTE

Designation: Barolo D.O.C.G.

Variety: 100% nebbiolo

First vintage produced: 2004

Harvest time: third week of October.

Vinification: from a single vineyard in the Le Coste di Monforte MGA. The vineyard is 45 years old, stands at an altitude of 440 metres and faces south-east. The soil is of medium texture with whitish marls. Fermentation lasts about 3 weeks and is carried out in steel tanks at a controlled temperature of 27°C. The skins remain in contact with the wine during post-fermentation maceration, using the ancient submerged cap method, for a further 4 weeks. After racking, the wine remains in stainless steel for malolactic fermentation and is then racked into barrels.

Ageing: about 24 months in 25 hl oak casks and 12 months in cement tanks.

Description: garnet red colour. The nose is rich and deep. You can perceive notes of hay, violet, tobacco, white pepper, wild mint and liquorice. Robust on the palate, with a taut, mineral finish. The tannins are dense but silky and well balanced.

Food Pairings: fresh Piedmontese pasta with truffle or meat sauce, roasted red meats, braised meats, game. Long-aged cheeses.

