

# PECCHENINO

## BAROLO LE COSTE DI MONFORTE

**Designation:** Barolo D.O.C.G.

**Variety:** 100% nebbiolo

**First vintage produced:** 2004

**Harvest time:** end of October

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

**Ageing:** oak casks and 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.

