

MONCHIERO
BAROLO
MONTANELLO



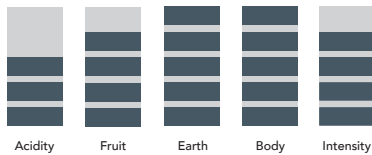
Grape Varieties
100% Nebbiolo



Designation
Barolo DOCG



Type
Still, dry red wine



Appearance
Medium garnet with an orange rim.

Nose

Red cherry, dark chocolate, wet gravel, roses, potting soil, licorice, kumquat, mossy rocks, sculpture clay, coffee, teriyaki sauce.

Taste

Red cherry, dark chocolate and tobacco leaf. Full bodied and structured. Wet gravel acidity.

Pairing

Great with stews, braised red meat or game, truffle dishes or seasoned cheese.



Soil

Sedimentary soil of limestone and clay, known as gray marl. Higher proportion of clay.

Vineyard

Produced with Nebbiolo grapes from the "cru" Montanello located in the historic town of Castiglione Falletto. Southwest facing on a moderate slope.

Fermentation

Maceration lasts 20 days, followed by fermentation in stainless steel with pump overs for 20 days.

Aging

Three years aging in traditional large Slavonian casks, then two years aging in bottle before release.

Alcohol

14%



max@bluehousewines.com • 415-310-9598 • www.bluehousewines.com