

AZIENDA AGRICOLA

• PIETRO RINALDI •



BAROLO DOCG

Monvigliero

Color: bright ruby red , with cardinal red reflections

Perfume: intense perfumes of Mature fruits, blackberries and prunes, licorice and hints of violets and balsamic notes

Taste: a high-Status Barolo, very elegant and pleasante austere and complex, display a natural character of his "Territoire", excellent structure, with a fresh long finish

Variety:

100% Nebbiolo

Cultivation area:

Vineyards located in Verduno, Monvigliero is one of the sub-zone with a high vocation growing Nebbiolo grapes for Barolo. Exposure: South-West with an altitude of approx 300 meters above the sea, particulary soft calcareous clay

Pruning method:

Guyot, 4500 vines per hectars

Yield per hectare:

5000/6000 Kg. obtained through cluster thinning

Harvest time:

First half of October, depends on the weather and course of the season, colection by hand

Vinification:

Pressing, fermentation in temperature-controlled stainless steel tanks between 26° and 30° for about 8-10 days, until the fermentation finishes. After several rackings and process of malolactic fermentation, the wine is moved into oak containers. for the ageing

Ageing:

The wine is aged for 18-22 months in oak large casks, and least 6/8 months in bottles left in horizontal position

Longevity:

Wine with a very good ageing potential ,it develops slowly and costantly in the bottle, it can be preserved for decades

Serving temperature:

18°C

Pairings:

This Great wine finds its natural pairing with the dishes of the Piemontese tradition, braised beef, wild boar, Superb with white truffles garnished dishes, like cardoon flan with fonduta. Open a bottle of this Ethereal and Meditation wines in front a fireplace in good company.

Azienda agricola Pietro Rinaldi

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