



BAROLO MONSORÌ

Cascina Tetti

Method & Production

Barolo Monsorì from *Cascina Tetti* comes from young vineyards, around 10–12 years old, in the prized La Morra hills. All estate-grown grapes are hand-selected and manually harvested. Fermentation takes place in stainless steel using indigenous yeasts, with a traditional 25-27 day maceration on the skins. The wine then matures for 24 months in large Slavonian oak casks, before being bottled unfiltered to safeguard its purity and character. Eight months minimum bottle refinement.

Tasting Notes

This classic Barolo offers structure and elegance, with a red fruit core, floral notes, and hints of spice and tobacco. Perfumed and bright, approachable yet serious. Polished tannins and fresh acidity lead to a long, persistent finish, showing both immediate appeal and excellent ageing potential.

Food Matching

Tjarin al ragù di salsiccia

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
MS0120	Barolo Monsorì	Nebbiolo	2020	15%	Cork	6x0.75lt	No	No	No	No