



BARBARESCO RISERVA 'MONTEFICO' (ON ALLOCATION)

Piemonte, Italy

Produttori del Barbaresco

www.produttoriidelbarbaresco.com

Method & Production

Vinification: fermentation at 30 ° C / 85 ° F, skin contact time of 28 days. Malolactic completed. Aging: 36 months in large oak barrels, 6 months in bottle.

Tasting Notes

Solid structure, intense minerality, spicy fruit, slow maturing tannins. Full body vintage with intense and rich fruit, ripe, powerful tannins and very long finish.

Food Matching

Fresh egg-pasta dishes, risotto, white and red meat, game, venison and aged cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
PB0315	Barbaresco Riserva 'Montefico' (on allocation)	Nebbiolo	2015	14.5%	Cork	6X0.75lt	No	No	No