



## BARBARESCO RISERVA 'MONTESTEFANO' (ON ALLOCATION)

Piemonte, Italy

Produttori del Barbaresco

[www.produttoriidelbarbaresco.com](http://www.produttoriidelbarbaresco.com)

### Method & Production

Vinification: fermentation at 30 ° C / 85 ° F for 18-20 days on the skins. Malolactic completed. Aging: 36 months in oak barrels (25 to 50 hl), 8 months in bottle.

### Tasting Notes

Full body, dark and ripe fruit, thick on the palate, powerful 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
<b>Red Wine</b>									
PB0715	Barbaresco Riserva 'Montestefano' (on allocation)	Nebbiolo	2015	13.5%	Cork	6X0.75lt	No	No	No