



BARBARESCO RISERVA 'MUNCAGOTTA' (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. Ageing: 36 months in large oak barrels, 6 months in bottle.

"I was blown away by these wines from the Produttori del Barbaresco. The straight 2014 Barbaresco is sublime, while the 2013 Riservas are off the charts. Best of all, the Riservas remain exceptionally well priced for the quality and consistency they offer. It is virtually impossible to go wrong with any of the 2013 Riservas. All of the wines are deeply expressive with regards to site and vintage. In other words, it doesn't get much better than this." **Antonio Galloni (October 2017)**

Tasting Notes

Extremely elegant, intense wine with a refined floral bouquet and firm tannic finish. Great vintage, full body, supple, soft tannins, ripe fruit, 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									
PB1214	Barbaresco Riserva 'Muncagotta' (on allocation)	Nebbiolo	2014	14.5%	Cork	6X0.75lt	No	No	No