



## BARBARESCO RISERVA 'MUNCAGOTA' (ON ALLOCATION)

Piemonte, Italy

Produttori del Barbaresco

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

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
<b>Red Wine</b>									
PB1215	Barbaresco Riserva 'Muncagota' (on allocation)	Nebbiolo	2015	14.5%	Cork	6X0.75lt	No	No	No