

CANTINA MASSARA

BAROLO DOCG MONVIGLIERO



VARIETY: Nebbiolo.

GEOLOGICAL AREA: Located in the municipality of Verduno at 330m a.s.l. with full southern exposure. The soils are composed of the typical chalky-white Marne di Sant'Agata (30% sand, 55% clay, 15% limestone).

VINEYARD: we use the espalier training system with Guyot pruning. The vineyard is 40 years old and contains 2,600 vines. It has a yield of 75 quintals per hectare. Harvest at the end of October.

VINIFICATION: it is carried out, in full respect of tradition, with long macerations of the pomace and delicate pumping over to introduce oxygen thus guaranteeing good extraction of polyphenols. The alcoholic fermentation lasts 18 – 25 days in temperature-controlled stainless-steel tanks at a temperature of 28°C.

AGING: in Slavonian oak barrels (20hl) for 36 months.

BOTTLING: Racked from the barrels, the wines are bottled in the hottest summer months to avoid the risk of oxidation, which is more likely to occur under colder temperatures. This usually takes place between June and July. The bottles are then kept lying down at 16 C° for at least six months before being released.

COLOR: garnet red at release, will develop brick hints with age.

BOUQUET: Intensely aromatic, with fresh red fruits including black cherry and raspberry to exotic spices, hints of fresh hay and red rose.

TASTE: smooth but powerful tannins and the right balance between structure and acidity have long distinguished the wines from Monvigliero. Rich in black cherry and raspberry, the wine envelops the pallet, finishing with surprising power, the proverbial iron fist in a velvet glove.

ALCOHOL: 14%

