

WINES

MONVIGLIERO

Barolo DOCG



GRAPE VARIETY: Nebbiolo

MUNICIPALITY: Verduno

VINEYARD AREA: 0.64 Ha

EXPOSURE: south, south-west

COORDINATES: 44.67536899589436, 7.947707109420031

ALTITUDE: 300m a.s.l.

YEAR OF PLANTING: 1968

SOIL: loose and light-colored, rich in limestone, sand, and microelements.

VINEYARD MANAGEMENT: a very important aspect of our philosophy consists in performing vineyard operations with limited environmental impact, like avoiding the use of chemicals and preferring mechanical weeding. Our vineyards are certified SQNPI (Sistema di Qualità Nazionale di Produzione Integrata), a voluntary type of certification for integrated farming.



VINIFICATION: As per tradition, the process involves maceration on the skins for 24 days in French Allier oak vats and 2 manual pumping over per day. After alcoholic fermentation, racking takes place in steel tanks, followed by aging until the completion of malolactic fermentation. For the aging process, we use a 30-hl French Allier oak barrel for a period of 32 months. After bottling, the wine rests for 18 months prior market launch.



TASTING NOTES

COLOR: rich and shiny garnet red.

AROMA: very intense and elegant, notes of violet and roses, wild berries, orange peel, cocoa, tobacco and fine spices.

TASTE: important body supported by a pleasant acidity that makes for a lean mouthfeel with distinct tannins, proving the wine's young age; refreshingly mineral with a spicy and persistent finish.

PAIRINGS: braised meat, game.



CELLAR POTENTIAL: over 20 years.

BOTTLE: Amber Burgundy bottle with an elongated neck, exclusively made for Scarpa. The winery's logo is embossed on the glass.

SIZE: 0.75 L and 1.5 L.

