

TECHNICAL SHEET



Name: **Monvigliero**

Denomination: Barolo DOCG

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming & cold maceration for a few days. Fermentation in French oak tonneau for about 10 days with regular punch-down and pump-overs. Post-fermentative maceration for about 3-4 weeks.

FML: in oak tonneau

Ageing: minimum 18 months in oak

Production: about 700-800 bottles a year

Tasting notes

Colour: red granate

Bouquet: intense and characteristic

Taste: dry, full, harmonious

Service temperature: 18-20°C

Recommended pairings: it goes well with rise (in particular risotti), game meat, aged / spicy cheeses.

The name: the name of the cru from which it comes

La Biòca S.r.l. agricola

Via Alba 13/A, Serralunga d'Alba (CN) 12050, ITALIA

P.ta IVA/CF: 03447080049; ICQRF: CN 9214; Numero REA: CN – 291465

t.: (+39) 0173 613 022; e-mail: info@labioca.it; www.labioca.it

**La
Biòca**