

PIANGALARD

BAROLO

COLLE MANORA





DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## PIANGALARDO "The Undisputed King,,



:. Grape variety: Nebbiolo 100%

:. Alcohol: 14%

:. Style: Red Dry, Oaked

:. Serving temperature: 16-18 °C

:. Suggested glass: Ballon



"King of the wines", this beautiful Barolo comes from the terroir of Monforte d'Alba, from a little old vineyard brought to a new life. Produced only in the best years, in limited quantity.

A slow fermentation, in temperature controlled stainless steel vats, precedes the malolactic fermentation. The aging continues for 12 months in french barriques and then in large barrels for 18 more months. The process ends only four years after the days of the harvest, with a final rest in bottle of minimum 12 months.

Full-bodied, warm, harmonious, seduces with its silky and exquisitely soft tannins, warms and softens the palate with his personality; blooms in red flowers, ripe fruit, spices and licorice, leaving behind an intense, iridescent persistence.















## Accolades and **Awards**

Il Gambero Rosso: 2 Bicchieri Top wine Il Golosario:

Vini Buoni D'Italia: 4 Stars