

:. BAROLO DOCG | RED DRY

## PIANGALARDO

- **:. REGION** Langhe, Piedmont
- :. **VINEYARD** *"Lontano"*, Monforte | Facing West-SouthWest
- :. **GRAPES** 100% Nebbiolo
- :. **ALCOHOL** 14%
- :. WINEMAKING Undisputed king, this beautiful Barolo comes from a small adult vineyard, brought to a new life. The selection of the grapes by expert hands anticipates the manual harvest and the immediate winemaking. A slow fermentation, longer than 40 days, in temperature controlled stainless steel vats, precedes the malolactic fermentation. The aging continues for 12 months in barriques of first and second passage and, as usual, in large barrels for 15 months. The long and noble process ends four years after the days of the harvest, with a final rest in the bottle.



- :. **COLOR** *Characteristic garnet red,* graced by an orange hue.
- :. NOSE Intense, balsamic, engages the senses with a bouquet of flowers, red fruits and aromatic herbs, hints of wood and underbrush, revealing a fragrant finish of tobacco and liquorice
- **:. TASTE** *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.
- :. **PAIRING** *Regal and powerful wine,* it requires a cuisine that match with the sensations it gives: the braised meat is its territory, together with aged and blue cheeses. It loves simple and complex recipes, which enhances. Also captures dark chocolate as a challenge
- :. **SUGGESTIONS** Dedicated to the hills of Colle Manora, homage to lands near and far, deserves its fame and gives value to the most important dinners. Not only it knows how to wait in the cellar: it wishes so, as well as demands a scenic decantation



20-30 YEARS



