



Barolo Monvigliero - Brangero, DOCG Barolo Monvigliero , Red

DOCG Barolo Monvigliero,

The Winery "Brangero" has been producing wine for three generations, and is situated in "Diano d'Alba" in "Piemonte". The farmhouse is placed on the top of a hill surrounded by vineyards, with a magnificent view on "Alba".

The wine production comes exclusively from proper vineyards. In the cellar of Diano d'Alba the following wines are made, bottled and aged: Dolcetto di Diano d'Alba, Barbera d'Alba, Nebbiolo d'Alba, Langhe Rosso and Chardonnay Langhe. In 2006 an important project was started: the wine

PRESENTATION

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WINEMAKING

The vinification of this wine sees a submerged cap maceration on the skins for about 40 days after fermentation.

AGEING

Aging in second passage tonneaux for about 30 months. The remaining six months in the bottle make it ready to be tasted 4 years after its vinification.

VARIETAL

Nebbiolo 100%

14 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 5 years

TASTING

Garnet the scent is very fresh and reorganizes the red fruits with a hint of mint that is also found on the palate. Like all great Barolo vineyards, its wealth is truly important.

FOOD PAIRINGS

It is perfect with elaborate red meats and aged cheeses

