



Monchiero Carbone  
OGNI USS A L'HA SO TANBUSS  
— ROERO —



## Barbaresco DOCG

Barbaresco comes from Nebbiolo grapes grown in the heart of the hilly area north-east of the city of Alba, close to the Tanaro river. The grapes are harvested by hand in October, then destemmed and gently pressed. The 20-day fermentation with skin contact takes place in steel tanks under constant temperature control of 27°C. The wine then ages in Slavonian oak barrels for 18-20 months. Finally, the Barbaresco rests in the bottle for 12 months before it is released. Barbaresco has an excellent aging capacity, if stored well, it can be aged for 10-15 years.

**Grape variety:** Nebbiolo 100%

**Production area:** Barbaresco

**Orientation:** West

**Altitude:** 250-300 meters

**Yield per hectare:** 80 quintals

**Bottle size:** bottle (0,750L)

**First year of production:** 2021

### Sensory profile

**Colour:** it has an intense and brilliant color that changes from ruby red to garnet.

**Nose:** its bouquet is complex, elegant and floral, with hints of violets, roses, fruits of the forest and spices.

**Taste:** the taste is persistent, full-bodied and harmonious with silky tannins.

**Food pairings:** this wine goes well with pasta served with truffles, grilled beef, stews with game and aged cheese.