

MONTALBERA®

LINTUITO®

BARBARESCO D.O.C.G.

Area of production:

Barbaresco and Neive - Podere Gallina.

Vine training system:

low trained guyot system with 7 buds on the fruiting cane, each planted with over 4800 plants per hectare, altitude 350 m above sea level.

Grape variety:

100% Nebbiolo in pureness.

Vinification:

traditional red with maceration for 15-18 days in contact with skins. Pumping over and punching down in order to extract the color and the wine structure.

Ageing:

aged for 26 months of which over than 14 months in traditional wooden casks of 60 hl and in barriques from French Allier. Subsequently bottle fining for over 10 months.

Colour:

bright garnet-red and characteristic with light orange reflections after ageing.

Nose:

ethereal and intense with tobacco, spices and dry figs scents. After the oxygenation gives dry fruits and jams sensations.

Palate:

elegant, austere, full-bodied and pleasant with cinchona roots and rhubarb.

Bottle:

Bordolese serie 15 heavy 750 g - Limited edition - wide conical shoulder color antikgreen.

Closure:

natural cork 26x49 single piece.

Sizes available:

bottle 0.75 L.

ABV:

from 14 to 15 Degrees according to year.

Total acidity:

5,0-5,8 g/L.

Residual sugar:

3-4 g/L.

Dry extract:

30-32 g/L.

