

MONTALBERA®

## LEVOLUZIONE®

### BAROLO D.O.C.G.

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**Area of production:**

La Morra, Piedmont.

**Vine training system:**

low trained Guyot system with 7 bud on the fruiting cane, each planted with over 5300 plants per hectare.

**Grape variety:**

100% Nebbiolo (Michet and Lampia clones).

**Vinification:**

traditional red, careful repressing over the period of winemaking.

**Ageing:**

aged for 38 months of which for more than 30 months in wooden barrels traditional and barriques and then in bottle for 12 months.

**Colour:**

intense ruby-red with delicious garnet, maintains a dynamic color that stimulates the drink. Bright and characteristic.

**Nose:**

vinous, intense and persistent with nutmeg, china root, jam, liquorice and delicious puffs of herbs and spices.

**Palate:**

full, generous, harmonious, velvety. Intriguing and aristocratic. Body tannic, elegant, taut and tasty.

**Bottle:**

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

**Closure:**

natural cork 26x49, single piece.

**Sizes available:**

Magnum bottle 1.50 L.  
bottle 0.75 L.

**ABV:**

from 14 to 15.50 degrees according to year.

**Total acidity:**

5.0-5.6 g/L.

**Residual sugar:**

3-4 g/L.

**Dry extract:**

30-33 g/L.

