



PIEDMONT

Monciraldo Barbaresco DOCG

Grapes: Nebbiolo

Growing Area: Treiso d'Alba

Alcohol: 13,5% by volume

Winemaker: Giuliano Noé

Food suggestions: Best with hunting game and meat it's also appreciated as an after dinner drink as well.

Color: deep ruby red with garnet hues.

Nose: floral and fruity with hints of blackberry and pleasantly aromas of spices, currant, coffee and tobacco. Very recognizable scent of ripe Nebbiolo's grape.

Palate: fine, velvety, medium to full bodied and very well-balanced with silky tannins and elegant finish. Smoothly with delightful taste of ripe grapes and small red fruits, Monciraldo is amazing for the affinity nose-palate.

About The Wine: Nebbiolo is the grape of Barolo the "king of the wines". Originally coming from Piedmont, in the North West of Italy, the Nebbiolo takes its name from the fog (nebbia) that usually appears during the harvest season. In fact this is the last grape harvested in late October and early November. Monciraldo is produced in the Cascina Giacone's area in Treiso d'Alba, on the right side of Tanaro river, at 440 m. above sea level. The vineyard is 19 years old, with about 4400 plants per hectare and the growing system is a Guyot traditional. The soil is mostly calcareous with natural low production per hectare.



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