

BAROLO DOCG

del Comune di Monforte d'Alba

The vineyards where the Barolo ICOLLIROSSI comes from, covers an area of 5 acres around the renowned Piedmontese town of Monforte d'Alba. Made from 100% Nebbiolo grapes, it is a rich, broad and round with a pleasant and persistent finish that displays a unique blend of elegance and power, while simultaneously gentle and very fragrant.



VINEYARD:	Monforte d'Alba, Cuneo, Piedmont
GRAPEVINE:	Nebbiolo
VINIFICATION:	Soft crushing and destemming, controlled fermentation with maceration on skins for 10 days. Refinement in barrel for 24/30 months, then in bottle before being commercialized.
COLOUR:	Garnet red with orange hints through aging
BOUQUET:	Elegant with notes of ripe red fruits, black cherry, red currant and blueberry and a hint of tobacco and cinnamon at the end
TASTE:	Rich, broad and round with a pleasant and persistent finish
PAIRING:	Excellent with traditional Piedmontese dishes such as veal tartare with truffle, game stew and aged cheeses. Perfect after-dinner with dark chocolate
ALCOOL:	14% vol.

AWARDS

VINTAGE 2016

- Berliner Wine Trophy: Gold
- Asia Wine Trophy: Gold
- Mundus Vini: Silver
- James Suckling: 93 pt.

VINTAGE 2019

- Berliner Wine Trophy: Gold
- James Suckling: 91 pt.

VINTAGE 2017

- Asia Wine Trophy: Gold
- James Suckling: 92 pt.

VINTAGE 2020

- Berliner Wine Trophy: Gold
- Mundus Vini: Gold
- James Suckling: 93 pt
- Wine Enthusiat: 90 pt.

VINTAGE 2018

- Berliner Wine Trophy: Gold
- James Suckling: 91 pt.