



Montaribaldi proudly presents our new

Barolo selection

Barolo

Denominazione di Origine Controllata e Garantita

Perno





The Barolo DOCG Perno is a red wine, produced with Nebbiolo grapes coming from the DOCG (Denominazione di Origine Controllata e Garantita) area of Barolo. The perfect exposure of the vineyard, along with the specific features of climate and soil, leads to an extremely elegant and long-lived wine.

VINEYARD

Position: Monforte d'Alba municipality; Vineyard: Perno;

Grape variety: Nebbiolo;

Altitude: 395mt above the sea level; Exposure: south;

Geological origin¹: S. Agata fossil marls - grey-blue marls (more and less sandy) with local sandy- conglomerated intercalations;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting year: 1980;

Planting density: 4,200 vine stocks/ha; Growing method: trellis;

Pruning method: Guyot;

Grape yield: 8,000 Kg/ha;

Wine yield: 5,200 L/ha.

VINIFICATION

The Nebbiolo is a late-ripening grape varietal. It has to be harvested between the end of September and the first ten days of October. Once at the winery, grapes are destemmed crushed and then sent to stainless steel thermo-conditioned tanks where the alcoholic fermentation take place. This lasts at least one week at temperature of 28-30 °C.

After racking and pouring, the wine remains in contact with its lees (temperature of 20-22 °C) for at least two months while it completes the malolactic fermentation.

Now the wine is ready to start the refining, which lasts about 38 months and which is partly done in wooden barrels.

Eventually, after 3 years from the harvest, the Barolo DOCG Borzoni is bottled and, after at least further months of storage in our cellar, it is ready to be released on the market.

ORGANOLEPTIC PROFILE

Colour: garnet red with orange reflexes;

Bouquet: intense with hints of wood, ripe fruit and spices;

Taste: full and persistent. Tannins are austere, but not bitter nor setting your mouth on edge.

FOOD PAIRINGS

Because of its features this wine is perfect to be matched with meat, roasted meat and savory cheese. Serving temperature: 18 °C

¹ (1) A.VV. Carta geologica d'Italia, scala 1:100.000

² IPLA, 2007. Carta dei suoli del Piemonte, scala 1:250.000.

Barolo

Denominazione di Origine Controllata e Garantita

Sariz





The Barolo DOCG Sarz is a red wine, produced with Nebbiolo grapes coming from the DOCG (Denominazione di Origine Controllata e Garantita) area of Barolo. The perfect exposure of the vineyard, along with the specific features of climate and soil, leads to an extremely elegant and long-lived wine.

VINEYARD

Grape varietal: Nebbiolo;

Altitude: 310mt above the sea level;

Exposure: south;

Geological origin¹: S. Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations; **Soil²**: fine and calcareous Typic Ustorthent, coming from the hillsides; **Planting year**: 1982;

Planting density: 4,200 vine stocks/ha;

Growing method: trellis; Pruning method: Guyot; Grape yield: 8,000 kg/ha;

Wine yield: 5,200 L/ha.

VINIFICATION

The Nebbiolo is a late-ripening grape varietal. It has to be harvested between the end of September and the first ten days of October. Once at the winery, grapes are destemmed crushed and then sent to stainless steel thermo-conditioned tanks where the alcoholic fermentation takes place. This lasts at least one week at temperature of 28-30 °C.

After racking and pouring, the wine remains in contact with its lees (temperature of 20-22 °C) for at least two months while it completes the malo-lactic fermentation.

Now the wine is ready to start the refining, which lasts about 38 months, and which is partly done in wooden barrels.

Eventually, after 3 years from the harvest, the Barolo DOCG Sarz is bottled and, after at least further months of storage in our cellar, it is ready to be released on the market.

ORGANOLEPTIC PROFILE

Colour: garnet red with orange reflexes;

Bouquet: intense with hints of wood, ripe fruit and spices;

Taste: full and persistent. Tannins are austere, but not bitter nor setting your mouth on edge.

FOOD PAIRINGS

Because of its features this wine is perfect to be matched with meat, roasted meat and savory cheese.

Serving temperature: 18 °C

¹ (1) A.V.V. Carta geologica d'Italia, scala 1:100.000

² IPLA, 2007. Carta dei suoli del Piemonte, scala 1:250.