

CARLO GIACOSA



**Barbaresco  
"Montefico" DOCG**



**Grape-variety:** 100% Nebbiolo

**Maturation:** after drawing off and partial clarification, the wine was matured for 26 months in casks of French oak holding 20 and 40 HI and 3 months in steel

**Ageing:** prior to its release, the wine was aged after bottling for at least 6 months in bottles lying down in the dark and peace & quiet of the cellar

**Tasting notes:** garnet-red, with an expansive, elegant, floral nose showing rose and spice overtones, and a full-bodied, dry taste blessed with great structure and balance

**Food pairings:** a wine particularly recommended for serving with flavored food, especially meat-based dishes. Great with mature cheeses too, and on its own as a meditation wine

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