

CORSINI

BAROLO DOCG Monforte d'alba

TYPE: DRY RED WINE
AREA: BAROLO Langhe
VARIETY: NEBBIOLO 100%

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba
SURFACE: 1.0 hectares
ALTITUDE : about 420/450 meter
EXPOSURE: South-West
SOIL: clay/loam
CANOPY SYSTEM: Guyot VSP
DENSITY: 4000 plants/hectare
AGE OF THE VINEYARD: 26 – 45 years
HAND PICKED

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|------------------|--------------|---------|
| 2004 production: | 4600 bottles | 0.75 L |
| | 200 “ | 0.375 L |
| | 170 “ | 1,5 L |
| | 50 “ | 3 L |

Alcohol: 14.6 % by vol.
Total acidity 5.60 grams per liter
Net dry extract 28.5 grams per liter

ENOLOGY:

The fruit was hand picked, completely destemmed and lightly crushed. The must was pumped over 4 times per day. Fermentation lasted 15 days on the skins.

After gently pressing, the wine was aged in a mix of new, 1 and 2 year old French Barrels and Slavonian Rovere botte for 26 months.

Bottled in August 2007. Bottle aged 8 months prior to release.

TASTING NOTE

Medium-deep ruby red with garnet to orange overtones. There should be an exhilarating rush of freshness on the nose, followed immediately by warming broader elements, which can include candied cherries, bitter cherries, plums, strawberries and raspberries. There are also darker tones of chocolate, hazelnuts, licorice, with herbs, cinnamon and vanilla as well.

FOOD PAIRINGS

Braised stewed red meats, game (particularly wild boar). Barolo goes well with intensely flavored dishes based on mature and spicy cheeses.

