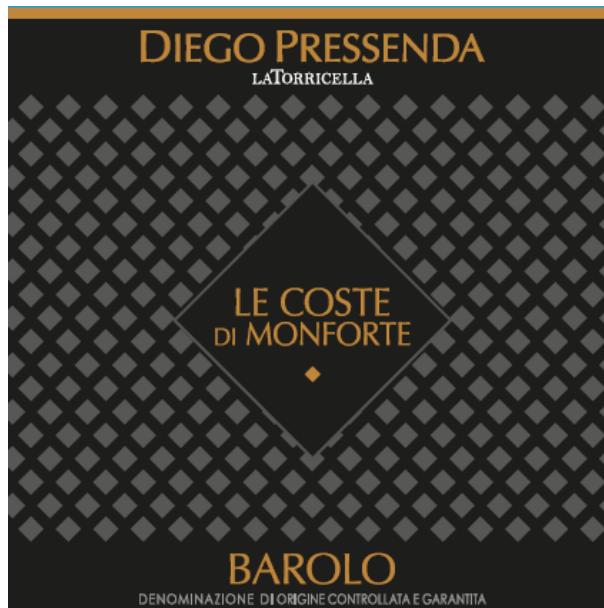


DIEGO PRESSENDA

LA TORRICELLA

MONFORTE D'ALBA • ITALIA

BAROLO DOCG | LE COSTE DI MONFORTE



From the highest parts of Monforte d'Alba our cru Le Coste di Monforte is born, a vineyard with Elveziano soil, in this part of the hill richer in clay.

VINEYARD

The soil is of mixed component.

Exposure: South-East.

Location	Monforte d'Alba, loc. San Giuseppe
Grape variety	100% Nebbiolo
Year of planting	2008
Medium altitude	450 m
Average Production/HA*	48 hectolitres
Harvest	end of October
Alcohol	14,5%

*1 HA (hectare) = 2.47 acres

VINIFICATION

The maceration of the skins has a duration of approx. 20/30 days.

Aging: 30 months in large French oak barrels, then 12 months in the bottle.

TASTING NOTES

The Barolo "Le Coste di Monforte" displays a garnet red color, with orange hues. Aromas of vanilla, sandalwood and spices intersect with notes of red fruits, like cherry and black cherry.

On the palate, it is elegant with a beautiful first sensation of fullness that persists. The tannin is silky and pleasant; the body is full and enveloping. On the whole, it is fresh and fragrant.

This wine is rich and structured, perfect with red meats like Barolo brasato, aged cheese or for profound moments of thought.

CONTAINS SULFITES