

BAROLO DOCG
del COMUNE DI MONFORTE D'ALBA
2021

PODERE
RUGGERI
CORSINI

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: NEBBIOLO 100%

Wine obtained from our estate *Nebbiolo* grapes.

Alcohol: 14.77 % by vol.

Total acidity: 5.59 grams per liter

Net dry extract: 26.7 grams per liter

Total sulphurs dioxide: 102 mg/L

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

ALTITUDE: about 420/450 meter

EXPOSURE: East

SOIL: clay-loam

CANOPY SYSTEM: Guyot VSP

DENSITY: 4000 plants/hectare

AGE OF THE VINEYARD: 22 – 25 years

HAND PICKED

2021 PRODUCTION:

4.509 bottles 0.75

ENOLOGY

The fruit was handpicked, completely destemmed and lightly crushed. The must was pumped over 4 times per day. Fermentation lasted 18 days on the skins. After gently pressing, the wine was aged in Slavonia Rovere botte for 36 months. Bottled in September 2024.

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.