



Barolo

DEL COMUNE DI MONFORTE D'ALBA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2019

RENZO SEGHESSIO CASCINA PAJANA

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WINE	Red wine of great structure and complexity, aged in oak barrels
VINTAGE	2019
ORIGIN	Estate Pajana della Ginestra - Monforte d'Alba
SOIL AND CHARACTERISTICS	Slightly sandy, calcareous marl and limestone, south /west-facing exposures
GRAPE VARIETY	100% Nebbiolo
PLANTING DENSITY	Guyot, 4,500 vines per hectare
HARVESTING TIME	Mid October, hand harvest
PRODUCTION METHOD	<p>The fruit for the Barolo di Monforte comes from the lower portions of the Ginestra and Pajana Vineyards and is destemmed with focus on quality of cluster separation and selection. 15% of the berries in the fermentation vats are maintained whole.</p> <p>Fermentation for a total of 35 days (submerged cap), racking and aging in Slavonian oak Barrels (Garbellotto, 3.200 lt) for 30 months.</p> <p>Parcels are vinified separately and blended at the end of the fermentation</p>
ALCOHOL	14,22 %
PH	3,58
TOTAL ACIDITY (g/l)	5,31
COLOR	Deep and vibrant garnet red with purple reflections
BOUQUET	Dark fruit, berries, rose, sage, licorice, leather notes

The Barolo del Comune di Monforte 2019 is elegant, intense and generous, with a refined texture and notes of spice and herbs introducing a long, full finish