

Barolo Riserva “Ciabot Minat”

Single vineyard named “ Ciabot Minat “, located in the Visette hill, part of Bussia area in Monforte d’Alba. This reserve has been produced only in special vintages and in limited quantities

Grape variety: nebbiolo 100%

Average age of vines: over 48 years.

Planting density: 5500 vines/ha.

Altitude: 300/350 m. slm.

Position: South

Soil: marly, calcareous, clay.

Vinification: maceration on the skin for 18 days and spontaneous fermentation brought on by native yeasts

Maturing: in tonneau of 500 l. for the first 12 months and 36 months more in large oak of 20 - 25 Hl.

Ageing: in bottle for 12 months at controlled temperature of 15° C

Colore: garnet red .

Nose: rich and complex with warm tones characteristic of nebbiolo, floral notes, jam and spices.

Taste: rich and powerful, with consistent tannins, full body and great persistence and balance

Storage Temperature: Between 13° and 15° C.

Serving Temperature: 16° C.

Pairings: red meat roasts, game, truffle flavoured dishes, aged cheeses

Vintage: 2010

Bottle produced/prodotta: approx. 3000

