



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barolo Monvigliero DOCG

Monvigliero is the latest edition to Einaudi's portfolio. A single-vineyard Barolo, destined to becoming a symbol of the new path Einaudi has taken with Matteo Sardagna at the helm. The original labels, by Stefano Arienti, mark the 125th anniversary of the winery and embody all of the company's strength and personality. Balanced and elegant with a clean palate featuring notes of wild rose and spice, such as pepper and vanilla.

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**Wine exported to:** United Kingdom, Singapore, USA, Canada

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## Most recent awards

**JAMES SUCKLING:** 93

**WINE SPECTATOR:** 93

**WINE & SPIRITS:** 93

**VINOUS:** 94



## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	conc
Maceration technique:	Traditional
Length of maceration:	15-20 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Type of oak:	French
Aging before bottling:	24-36 months
Closure:	Cork



## Vineyard

Organic:	No
Vineyard location:	Near Verduno
Soil composition:	White marl of Sant'Agata (30% Sand, 55% Clay, 15% limestone)
Vine training:	Guyot
Altitude:	380 meters (1246 feet above sea level)
Vine density:	5,000 plants per hectare
Years planted:	1969-1979
Time of harvest:	Mid-October

First vintage of this wine:	2018
Total yearly production (in bottles):	9,000-10,000 bottles

## Tasting Notes and Food Pairings

Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Best with rich, structured dishes, red meat, game and seasoned cheese
Aging potential:	Up to 20 years
Alcohol:	14%
Winemaker:	Giuseppe Caviola