



Azienda Agricola Raineri Gianmatteo

- Vineyards in Monforte d'Alba -

Loc. Panerole 24

12060 - NOVELLO

www.rainerivini.com

Barolo DOCG "Monsera"

Kind of wine:	red
Grape variety:	nebbiolo 100%
Appellation:	Barolo DOCG
Vineyard in:	Perno of Monforte and Serralunga d'Alba
Single Vineyard:	Santo Stefano di Perno (Monforte); San Bernardo (Serralunga)
Average production:	2500 bottles; 210 cases
Grape yield per hectare:	5 tons
Exposure and altitude:	south-west, 350 mt a.s.l.
Type of soil:	sand and marls of clay and limestone
Age of vineyard and growing system:	40 year old, guyot
Harvest time:	mid-October

Farming

Grass kept short, copper and sulfur.

At least two green harvests between July and August, followed by manual selection at picking time. Grapes harvested in 20kg racks.

Vinification

Clusters are crushed and destemmed in the cellar. Fermentation and maceration last about 21 days at controlled temperature (30°-31°C; 86°-88°F) in vertical stainless steel tank.

Ageing

About two months of malolactic fermentation followed by 24 months ageing in French oak (50% new). No filtration, no fining.

Sensory characteristics

Colour: garnet-red

Nose: violet, dried rose, balsamic, mushrooms, mature fruits, tobacco

Mouth: dry, very deep and lasting, big tannins, full body, well balanced

Serving temperature: 16°-17°C; 61°-63°F

Ageing potential: 5-20 years

Pairing: pasta with rich sauce, steak, braised meat, game, aged cheese, dark chocolate