

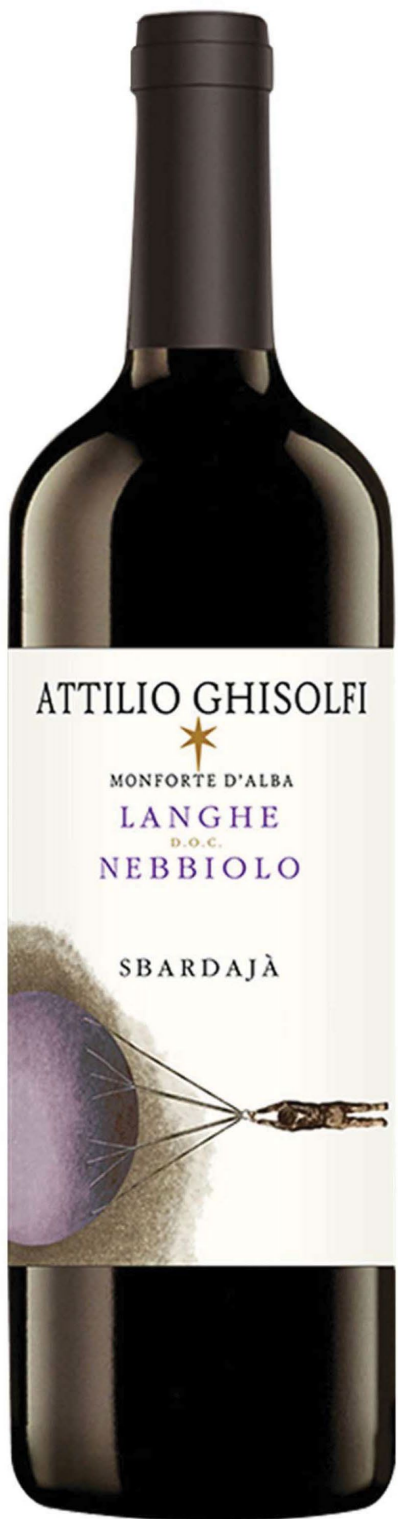
# ATTILIO GHISOLFI



MONFORTE D'ALBA

2018

## ATTILIO GHISOLFI LANGHE NEBBIOLO



### WINE DATA

Producer  
Attilio Ghisolfi

Country  
Italy

Region  
Piedmont

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Wine Composition  
100% Nebbiolo

Total Acidity  
6.06 G/L

Residual Sugar  
0.49 G/L

Alcohol  
14.7%

### DESCRIPTION

The color is a bright ruby red and the nose is floral, intense and ample. The taste is warm, savory and silky, due to moderate tannins, with the floral scents coming through on the palate. It has a moderately-long finish.

### WINEMAKING

The Nebbiolo grapes for this wine come from vineyards scattered throughout Piedmont's top Barolo vineyards in Monforte d'Alba, Barolo and Monforte. The vines are at an altitude ranging from 328 to 492 yards. The grapes are vinified following the traditional method under controlled temperatures, with maceration on skins taking place over approximately five days to fully bring out the wine's freshness and fragrance. The wine is then matured in small French oak barriques for approximately 9 months, with a further six months of aging in the bottle at controlled temperatures.

### SERVING HINTS

An excellent accompaniment to Italian cuisine, from hot appetizers to pasta with meat sauce, and both white and red meat roasts.