- Large Format 1.5L - "Le Coste Monforte" Barolo

Diego Pressenda · 2017



REGION	Piemonte · Monforte D'Alba
APPELLATION	DOCG
GRAPE	Nebbiolo
TYPE	Red
ALCOHOL	14.5%
BOTTLE	1500 ml

TASTING NOTES

Party Time Piemonte Nebbiolo Forests Smells Berries Silky Tannins Medium Body

FOOD PAIRINGS

Braised Short ribs, Venison, Truffle, Aged cheese

PROFILE

Body	■■■□□
Acidity	■■■■■
Tannin	■■■■■
Fruit	■■■□□

ABOUT THE WINE

LARGE FORMAT 1.5L Unveiling the Barolo ‘Le Coste di Monforte’, a rare masterpiece that captivates with its garnet red hue and elegant orange reflections. This wine comes from the highest altitude vineyards permitted in the Barolo zone of Alba. It is a prestigious cru so unique that only three wineries worldwide are authorized to produce it—making it a true collector’s gem. From the first encounter, the wine engages your senses with an intricate bouquet. Notes of leather, tobacco, and earthy undertones blend seamlessly with delicate hints of red berries. This creates a complex and evocative aromatic profile that invites curiosity and admiration. On the palate, the experience deepens. A warming sensation introduces a captivating journey. The initial sip reveals a rich and full-bodied character, followed by lingering flavors of wild berry jam, licorice, and gentle spice. The tannins are silky yet assertive, perfectly balancing the wine’s powerful structure. This combination leaves a lasting impression that unfolds with every taste. Food Pairing: This Barolo shines alongside braised short ribs, venison, truffle risotto, or aged cheeses like Castelmagno and Parmigiano Reggiano. Its depth and complexity elevate any refined dish, making every meal memorable.