

VINUNIC

BAROLO MONVIGLIERO 2021

Art. nr 1041766

Pris 2.259 kr

Storlek 750 ml

Producent Vietti

Ursprung Piemonte, Barolo, Italien

Varukategori Röda viner

Certifiering Vegan, Hållbarhetscertifierat

Förslutning Naturkork

Druvor Nebbiolo 100%

Alkoholhalt 14%

Totalsyra 5,8 g/l

Restsocker 0,7 g/l

Sortiment Privatimport

Karaktär Elegant, komplex och intensiv doft med inslag av körsbär, jordgubbar, rosenblad, kryddor och kakao. Smakrik och elegant med sammetslena tanniner. Lång harmonisk eftersmak.

Tillverkning Druvorna skördades för hand. 40% av druvorna avstjälkades innan de skonsamt pressades. Resten av druvorna pressades i hela klasar. 5 dagars kallmaceration. Musten fick jäsa i öppna ståltankar i drygt 3 veckor med daglig pigeage. Den malolaktiska jäsningen skedde i ekfat. Vinet har lagrats 24 månader i stora slavonska ekfat. Vinet är ofiltrerat.

Passar till Serveras vid 16-18°C till rätter av lamm, nöt eller vilt, gärna med inslag av svamp.

Omdömen

Wine Advocate 97p



Drink Date: 2027 - 2050 This is the baby in the bunch, representing one of the newest additions to the Vietti portfolio, with the first vintage produced in 2018. The learning curve in Monvigliero is always steep, or so most winemakers tell me, because very few can go to 100% whole-cluster fermentation. Indeed, the 2021 Barolo Monvigliero sees 60% whole clusters. The Vietti team is experienced, and this wine is pristine. This vintage was harvested on September 30th, and maceration was a bit shorter, at 20 days. The wine shows a delicate film of pink salt with garden herbs, lemon leaves and spring flowers. It is a wine of extreme elegance, but I find that this vintage is especially Mediterranean in character.

Wine Spectator 97p

This red is aromatic and haunting for its strawberry, cherry, rose hip, sweet hay, iron and licorice aromas and flavors. Expressive and harmonious, this is also firmly structured and long on the complex, fruit- and savory-fueled finish. Best from 2029 through 2048.