

**Le Coste di Monforte Barolo
DOCG 2016
Pecchenino**



PAIRS WITH



SCORE

93

Of these three new Baroli from Pecchenino, the 2016 Barolo le Coste di Monforte shows the greatest focus and sharpness. The other two wines are noticeably softer in terms of their aromatic direction compared to this wine. Le Coste di Monforte offers dark fruit, balsam herb, spice, campfire ash and ferrous earth in nicely balanced proportions. This wine sees long skin maceration times lasting 60 days (at 28 degrees Celsius), concluding with 36 months in oak cask. This gives the wine its rich flavor profile. Fruit comes from a site measuring just under a hectare at a high altitude of 450 meters above sea level. Production is 4,500 bottles.



Monica Lerner
Wine Advocate, July 2020

Follow us at @viaswine



**Le Coste di Monforte Barolo
DOCG 2016
Pecchenino**



PAIRS WITH



SCORE

93

Of these three new Baroli from Pecchenino, the 2016 Barolo le Coste di Monforte shows the greatest focus and sharpness. The other two wines are noticeably softer in terms of their aromatic direction compared to this wine. Le Coste di Monforte offers dark fruit, balsam herb, spice, campfire ash and ferrous earth in nicely balanced proportions. This wine sees long skin maceration times lasting 60 days (at 28 degrees Celsius), concluding with 36 months in oak cask. This gives the wine its rich flavor profile. Fruit comes from a site measuring just under a hectare at a high altitude of 450 meters above sea level. Production is 4,500 bottles.



Monica Lerner
Wine Advocate, July 2020

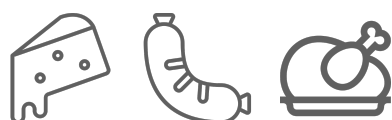
Follow us at @viaswine



**Le Coste di Monforte Barolo
DOCG 2016
Pecchenino**



PAIRS WITH



SCORE

93

Of these three new Baroli from Pecchenino, the 2016 Barolo le Coste di Monforte shows the greatest focus and sharpness. The other two wines are noticeably softer in terms of their aromatic direction compared to this wine. Le Coste di Monforte offers dark fruit, balsam herb, spice, campfire ash and ferrous earth in nicely balanced proportions. This wine sees long skin maceration times lasting 60 days (at 28 degrees Celsius), concluding with 36 months in oak cask. This gives the wine its rich flavor profile. Fruit comes from a site measuring just under a hectare at a high altitude of 450 meters above sea level. Production is 4,500 bottles.



Monica Lerner
Wine Advocate, July 2020

Follow us at @viaswine



**Le Coste di Monforte Barolo
DOCG 2016
Pecchenino**



PAIRS WITH



SCORE

93

Of these three new Baroli from Pecchenino, the 2016 Barolo le Coste di Monforte shows the greatest focus and sharpness. The other two wines are noticeably softer in terms of their aromatic direction compared to this wine. Le Coste di Monforte offers dark fruit, balsam herb, spice, campfire ash and ferrous earth in nicely balanced proportions. This wine sees long skin maceration times lasting 60 days (at 28 degrees Celsius), concluding with 36 months in oak cask. This gives the wine its rich flavor profile. Fruit comes from a site measuring just under a hectare at a high altitude of 450 meters above sea level. Production is 4,500 bottles.



Monica Lerner
Wine Advocate, July 2020

Follow us at @viaswine

