

# Le Coste di Monforte Barolo DOCG 2016

Pecchenino



PAIRS WITH



SCORE

95

The 2016 Barolo Le Coste di Monforte is utterly beguiling in the glass. Rose petal, cedar, mint, sweet pipe tobacco and blood orange open first. Deep and layered on the palate, the 2016 is exceptionally beautiful and harmonious for a young Barolo. Time in the glass brings out its myriad layers of nuance. The 2016 saw 25 days on the skins and spent three years in 25hL casks.

*Antonio Galloni*  
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