

Poderi Gianni Gagliardo

BAROLO MONVIGLIERO

MGA Monvigliero

Municipality: Verduno
25,51Ha / 63Acres
Subsoil: Marne Sant'Agata
Soil: evolved
84% vineyard, of which 87% Barolo
Altitude 220-310 metres above sea level / 720-1.100ft
Better exposures: between South-East and South West, passing through South
16 owners

PODERI GIANNI GAGLIARDO in Monvigliero

0,2556 Ha / 0,6316 Acres
Altitude: 290 metres above sea level / 951 ft
Exposure: South
Soil: clay loamy soil with a good amount of organic matter,
well balanced and moderately fertile soil.
Number of plants: 1250
Clone Biotype Michet plant from 1973, therefore deriving from mass selection
Ripening period: early ripening period



DETAILS

Vineyard acquired in 2014. A bit like Lazzarito, Monvigliero too has a very long vegetative cycle. In some years it germinates 10-15 days earlier than the average of the other vineyards. The health of the Monvigliero vineyard is always impeccable. It is a vineyard that must be protected from excessive sun.

TASTING NOTES

Clayey, chalky, talc mineral that opens to the nose. Strawberries and cherries accompanied by a bouquet of lavender, tulip and carnation flowers, alongside the balsamic note provided by white musk and eucalyptus. The tannin gives great freshness.

FOOD MATCH

Italian: Spaghetti with oven baked cherry tomatoes and sausage;
UK: Turkey brine;
USA: Clubhouse Sandwich;
Asian: Sticky Chinese five spice chicken.

SCORES

2018: 95/100 (Winescritic.com), 94/100 (Tom Hyland)
2017: 95/100 (Winescritic.com), 94/100 (JamesSuckling.com), 93/100 (Tom Hyland)
2016: 96/100 (Winescritic.com), 94/100 (Wine Advocate), 93/100 (JamesSuckling.com)

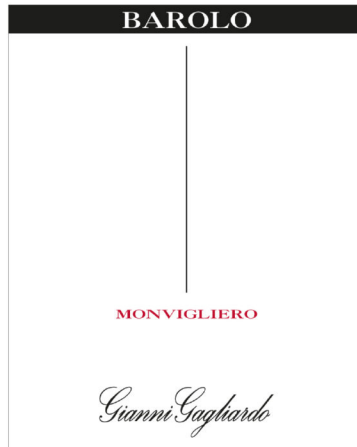


Barolo Dog

Monvigliero
2018

Vintage description

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



Grapes: Nebbiolo - **Harvest:** 5 October 2018 - **Village:** Verduno - **MeGA (Cru):** Monvigliero - **Soil:** Limestone and sandstone marl, loam/clay texture with 22.6% Sand, 46.3% Silt, 31.1% Clay - **Maceration:** 14 days - **FML:** 100% - **Aging:** 30 months in a single already used tonneaux - **Bottling:** 5 July 2021

Data

Alcohol: 14,50 % vol – Total acidity: 5,6 g/L – Dry extract: 30,1 g/L

Winemaker notes

Taut chalky and talc minerality kicks off on the first nose. Bright strawberries and cherries on a blazing lavender, carnation, tulip flowers bouquet. In the background lean scents of balsamic dried bay leaf, lichen, wet black musk and eucalypt. A layer of tannins leaves grip but it stays fresh and long on the finish with lingering accents of fruit and mineral. In 2018 we've produced 1.184 bottles.

Tasting notes

Poderi Gianni Gagliardo

Barolo Monvigliero DOCG, 2019 Barolo, Italy

Wine Details

Harvest in October. Maceration in steel tanks for about 14 days. Aged 30 months in 700-liter barrels of minimum 4th passage.

Vineyards/Region

From the Verduno Municipality, Monvigliero vineyard is .63 acres and is 951 ft ASL. The vineyard was acquired by Gagliardo in 2014. It has a very long vegetive cycle, in some years, geminating 10 to 15 days earlier than the average of other vineyards. With a southern exposure, the health of this vineyard is always impeccable. Soils are loamy with a good amount of organic matter, well balanced and moderately fertile.

Tasting Note

Opening aromas of clay, chalky, talc, and minerals followed by strawberries, cherries, lavender, tulips, carnations, alongside the balsamic note provided by white musk and eucalyptus. The tannin gives great freshness.

Food Pairing

Pair with spaghetti, oven baked cherry tomatoes and sausage, turkey club sandwich, or sticky Chinese five-spice chicken.

Varietal

100% Nebbiolo

EAN

8-017048-007177

Pack/Size

3/750ml

ABV

14.5%

Ratings & Awards

95	WinesCritic.com	2019
93	James Suckling	2019
93	James Suckling	2018
95	WinesCritic.com	2018
94	Robert Parker	2018
94	Tom Hyland	2018
92	Luca Maroni	2018
94	James Suckling	2017
95	WinesCritic.com	2017

Winemaker

Stefano Gagliardo

Winery Certifications

Certified Organic

carolinawinebrandsusa.com
gagliardo.it

Cost:
Retail:

