



Parbólo Monferrato Rosso DOC



Classification:	Monferrato Rosso DOC
Name:	Parbólo
Origins of the name:	Parbólo was originally called Barbólo - a made-up name that blends together the words Barbera and Nebbiólo, which are the two grape varieties used for making this wine
Production area:	Bricco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti.
Vineyard:	Bricco Quaglia
Grape variety:	Nebbiolo 70%, Barbera 30%
Vine density:	6000 per hectare
Vine age:	30 years Barbera, 10 years Nebbiolo
Training method:	Guyot
Sun exposure:	south / south-east
Soil:	calcareous base, mixed clay
Yield:	6500 kg per hectare
Annual Production:	3-4000 bottles
Vinification:	Thinning of the grapes at the end of July. Harvest at the end of September when only the best bunches are selected and collected into small wooden crates. Then grapes are gently pressed. Afterwards follows fermentation on skins, for about 7-8 days.
Aging:	in new barriques for 12 months
Color:	intense ruby red
Bouquet:	sweet aromes of cherry marmelade, licorice, aromatic herbs
Palate:	fruit dominates the ample body, with a fine touch of oak spices and of silky tannins
Alcohol content:	14°
Serve at:	18-20° C, in large and generous wine glasses
Aging potential:	12 - 15 years
Food pairings:	This wonderful rich wine should be served like a Barolo: with red meat and game.
Reviews:	89/100 Veronelli's Guide, 2 Glasses Gambero Rosso's Guide, 16/20 L'Espresso Guide