
IMPERO

WINE DISTRIBUTORS

BARBARESCO 'MOLINAIA'

BONFANTE & CHARLIE,
BARBARESCO 'MOLINAIA' D.O.C.G



APPELLATION
Piedmont, Italy

VARIETAL COMPOSITION
Nebbiolo 100%

ALCOHOL CONTENT
13%

WINEMAKING

The Nebbiolo takes its name from the fog (nebbia) that usually appears during the harvest season. In fact this is the last grape harvested in late October and early November. The soil is mostly calcareous with natural low production per hectare. 1st, 2nd and 3rd passage barriques for 12 months. Oak barrel ageing.

TASTING NOTES

Deep ruby red colour with garnet hues. Floral and fruity bouquet with hints of blackberry and pleasantly aromas of spices, currant, coffee and tobacco. Very recognizable scent of ripe Nebbiolo grape. Fine taste, velvety, medium to full bodied very well-balanced with silky tannins and elegant finish. Smoothly with delightful taste of ripe grapes and small red fruits, Molinaia is amazing for the affinity nose- palate.

FOOD PAIRING

Porcini risotto. Game such as partridge, pheasant, wild duck, pigeon, guineafowl and quail. Roast goose, raw beef or veal Piedmontese style, tartare. Mild cheeses such as Robiolo and Grana Padano, goat cheeses, truffles.



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