

# Orlando Abrigo

## Barbaresco 'Montersino' DOCG

The Montersino Me. GA (Italian equivalent of a French Cru) lies in the village of Treiso, where the elevations are the highest in the area. This plot of land produces exuberant, easy-drinking Barbarescos which are full-bodied and consistently show fine, silky tannins.

### Varietals:

100% Nebbiolo

### Tasting Notes:

Ruby red in color with a rich, complex bouquet of vanilla and red fruit. At first, this wine is smooth on the palate; then robust tannins take over revealing excellent aging potential. A true food wine, it will pair wonderfully with beef or hearty pasta dishes.

### Vineyards:

Region:	Treiso, Piedmont, Italy
Name:	Montersino
Size:	2 hectares
Source:	Estate Owned
Planting Density:	4500 vines/hectare
Soil Composition:	Limestone
Year Planted:	1970
Elevation:	380 meters
Exposure:	Southwest

### Winemaking:

Harvest:	Hand-harvested in late-September
Fermentation:	Soft pressing of the grapes, followed by maceration on the skins for 20 - 25 days at a maximum temperature of 30°C.
Aging:	The wine spends 18 months in Slavonian oak barriques (20% new oak) followed by an additional 12 months in bottle before release.

### Technical Data:

Alcohol:	14.5%
Dry Extract:	29 grams/liter
Acidity:	5.5 grams/liter

Production Quantity:	6,500 bottles
----------------------	---------------



WWW.OPICIWINES.COM

OPICI WINES  
25 De BOER DRIVE GLEN ROCK, NJ  
201.689.3256

WWW.OPICIWINES.COM

