

2005 BAROLO

TENUTA PIANPOLVERE
MONTEFORTE D'ALBA, PIEDMONT



THE WINE:

100% single vineyard, estate grown Nebbiolo. All hand picked, double sorted with 24 months spent in small French oak barriques. Less than 1,000 cases produced.

THE ESTATE:

Tiny, family owned farm operated by Pietro Adriano with a 4,000 case total annual production. Located in the Monteforte D'Alba region, one of the Barolo producing communes south of Alba.

(All sustainably grown grapes with organic fertilizers and no use of pesticides.)

~Tasting Notes~

Color: Deep magenta with ruby highlights.

Aromas: Classic Nebbiolo with aromas of roses and sweet berries.

Flavors: Complex flavors of tobacco and coffee. Bold tannins and vibrant acidity lead to layers of cherry and leather, with a dry, earthy finish.

Food Pairing: Wild mushroom and truffle risotto.

~Drink now through 2020~