

# MONCHIERO

## Barolo

Pernanno Riserva,  
DOCG Barolo, Italy



### GRAPE VARIETY

100% Nebbiolo

### TASTING NOTE

This Barolo opens with delicate aromas of berry, rose petal and brush. Dry and full-bodied, the focused palate showcases crushed cherries and spice combined with a whiff of leather, all perched atop fine tannins and bright acidity.

### FOOD PAIRING

Try pairing with ribeye steak topped with bleu cheese sauce, salty cheeses like Parmesan and Pecorino and, truffles, truffles!

2016 94 DECANTER  
2016 93 JAMES SUCKLING

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