

Barbaresco D.o.c.g. Montersino

Located among the southernmost hills of the Barbaresco appellation, Montersino is a cru situated in the hamlet of San Rocco Seno d'Elvio (Alba), known for its refinement and balance. Clay-limestone soils with sandy veins give the wine finesse and depth, while the vineyard's altitude and optimal exposure ensure a slow and harmonious ripening of Nebbiolo grapes. The proximity to the scenic Langa Canyon—Rocche dei Sette Fratelli—creates a unique microclimate that contributes freshness and complexity to the wine. With this label, Dosio expands its journey through the Langhe, bringing its winemaking philosophy to the distinctive terroir of San Rocco Seno d'Elvio.



Variety: nebbiolo

Production Area: production area of Barbaresco

Altitude: about 300m asl

Soil composition: blue marl of calcareous matrix

Cultivation method: Guyot

Exposure: South

Harvest: by hand, October



Vinification: destemming-crushing, maceration in temperature controlled tanks at 25-26°C with daily pumping over of the must for 3 weeks, followed by spontaneous malolactic fermentation;

Ageing: in oak barrels for at least 12 months.



Colour: garnet red;

Nose: complex and refined, with notes of small red fruits, dried rose, sweet spices, and light balsamic hints;

Taste: elegant and harmonious, with silky tannins and a long, aromatic finish.



Serving temperature: 16-18°C

Food pairings: excellent with red meats, such as grilled beef tenderloin or rosemary lamb, as well as more complex dishes like stews and braised meats. It also pairs well with medium-aged cheeses, such as Toma Piemontese or mild Gorgonzola, and with vegetable-based dishes like porcini mushroom risotto or creamy autumn vegetable soups.

A wine that expresses its pleasant character even in its youth, while also offering excellent aging potential, gaining complexity over time.



DOSIO