

## Bisù Barolo DOCG Bonfante & Chiarle



### The Producer:

Bonfante & Chiarle was founded 1908 in Mombaruzzo, but its present structure was finalized in 1975 thanks to Luciano Chiarle, Giorgio Chiarle and Domenico Bonfante, following in the footsteps of their fathers and their grandfathers before them, who were all dedicated winemakers that have lived for this passion. Thus, Bonfante & Chiarle has continued this entrepreneurial tradition in the Monferrato hills through a venture that aimed at promoting a new kind of development based on the relationship with the territory and the passion for excellent and certified wine. After a few years, Bonfante & Chiarle became an important representative of the Piedmontese wine world, also including the wines of the Langhe in its production and establishing itself as a key figure in the Italian and international markets.

### The Wine:

Grape 100% Nebbiolo  
Vinification minimum of 38 months in total, 24 months of which in oak botti for a more approachable wine in its youth.

### Tasting Notes:

Barolo is the wine that, more than any other, expresses the oenological quality of Piedmont and its most representative and important grape: Nebbiolo. The particular winemaking style makes it drinkable relatively young: the result is a full-bodied and well-structured wine, rich, full and mellow.

Code: 1420  
ABV 14%  
Pack: 6x75cl  
Awards: Tre Bicchieri; 91pts Decanter

