

LANGHE NEBBIOLO DOC “MONTEGRILLI”



To my grandfather Eugenio, His Vineyard

Area: 1 hectare

Grape variety: Nebbiolo

Density: 4000 vines per hectare

Cultivation: vertical trellising, Guyot pruning

Altitude: ca. 420 m above sea level

Harvest period: end of September, beginning of October

Bottles produced: 8000

Vinification: in stainless steel, temperature-controlled, automatic pumping-over

Ageing: 8 months in stainless steel

Lysis: 60 days

Bottle ageing: 6 months

Sensory profile

Deep ruby red in colour with a slight orange edge. Harmonious well-balanced aroma, a pleasant blend of floral, fruity and soft spicy scents, with a sapid finish of rose and violet. Fresh lively bouquet with harmonious tannins, alcohol and balanced acidity. Soft, elegant and full-bodied with a very long aftertaste. Redolent of freshly macerated red berries, raspberry and redcurrant.

Serving suggestions: it goes well with robust roasts and hard, soft or well-aged cheeses, it might surprise you with fresh fish and raw tuna tartare.

Serving temperature: 14-16°C.

Notes:

Nebbiolo has always been one of the most beautiful grapes of the Langhe, able to express new nuances and emotions to those who cultivate and vinify it with respect. It is a meaningful gift and great ambassador of its land of origins. Montegrilli is born in the vineyards with the goal of becoming a genuine and focused wine, able to show the true personality of Nebbiolo grape. With this in mind, we produce a wine without any aging in wood in order to differentiate it clearly from Barolo, creating a product with great immediacy, freshness and drinkability.