



## Langhe Nebbiolo DOC “Montegrilli”

*To my grandfather Eugenio. His Vineyard.*

**Area:** 1 hectares

**Grape variety:** Nebbiolo

**Density:** 4,000 vines per hectare

**Cultivation:** vertical trellised, Guyot pruning

**Harvest period:** end of September, start of October

**Wine making:** in stainless steel, temperature-controlled, automatic pump-over

**Aging:** 6 months in stainless steel

**Lysis:** 60 days

**Bottle aging:** 6 months

### Sensory profile

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

Goes well with robust roasts and hard, well-aged cheeses.

**Serving temperature:** 17°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 objective of becoming a genuine and focused wine that shows the true personality of the 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 and drinkability.