



MONFERRATO DOC NEBBIOLO



Since 2014, Monferrato has been part of the Unesco World Heritage site and today is one of the most famous Italian wine regions in the world. Full of breathtaking views, hills, vineyards and historic castles, viticulture is dominant throughout the territory; wine is not only a source of income for the entire region but a real symbol of culture and tradition of this land. Nebbiolo is one of the most important grape varietal on the Piedmontese landscape, in fact in this area the grape Nebbiolo has been cultivated since the late 1600. After the harvest of the grapes it follows a long maceration and fermentation at controlled temperature. The wine is then refined for a year in the traditional concrete tanks.

Production area Piedmont

Grape Nebbiolo

Alcohol 13,5 %

Wine features Compared to other prestigious terroirs where Nebbiolo grows, the Monferrato Doc Nebbiolo has a deeper color, well-structured body, and a fine and persistent bouquet filled with notes of rose, violet slightly spicy in cloves. The palate is elegant with graceful tannins.

Food pairing Ideal with red and white meats rich in dressing. It pairs well with elaborate first courses. Recommended as well as a by the glass wine

Aging Potential 5-8 years after vintage

Service temperature 18° - 22° C

Packaging American pallet (100x120) 55 cartons x 12 bott. ml. 750

Box weight 17,5 Kg

Box size 34 x 27 x 32 cm

Code carton 763955522668

Code bottle 763955522668