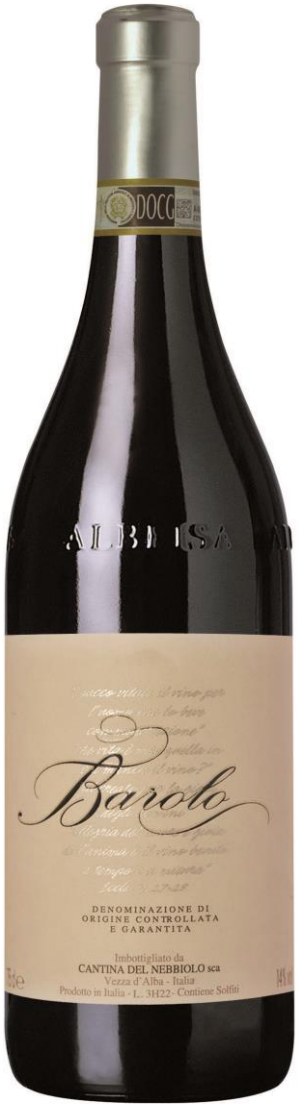
CANTINA DEL NEBBIOLO

Location of vineyards: Barolo, Monforte
Total surface area: 8 ha
Average number of vines per hectare: 3800-5000
Positions: South - South East, South West
Grape-variety: Nebbiolo.
Stock: So4, 420 A.



"E' succo vitale il vino per l'uomo che lo beve con moderazione"
"che vita è mai quella in cui manca il vino?"
"fu creato per la gioia degli uomini"
"allegria del cuore e gioia dell'anima è il vino bevuto a tempo e a misura"
Eccle 31,27-28

Alcohol: 14.83% Vol.
Acidity: 5.19 g/l
Sugars: 0,8 g/l
Extract: 26.60 g/l

Harvest date: 29 september-06 October 2022
The ripe grapes were crushed and left to ferment in stainless steel tanks for 20 days at a controlled temperature of 23-25°C.

The wine matured for 20 months, partly in 50 hl French oak casks, partly in barriques, and partly in stainless steel.

Date of bottling 09-06-2025
Colour: ruby red with light garnet hues.
Nose: hints of ripe red fruit, tobacco, with spicy overtones.
Taste: warm, long and mouth-filling, with soft tannins.
Pairings: roasts, game, braised and stews meat, and mature cheeses.
Serving temperature: 18-20°C.