



## NEBBIOLO D'ALBA D.O.C.



### TASTING NOTES

Nebbiolo grapes 100%.

Brilliant, ruby red background, pleasant to look at.

Freshness that also marks the aromas, red and black fruit: cherry, blackberry and red currant, cinnamon and violet.

Agile, silky and elegant mouth, it stretches over delicate spiciness leaving the palate satisfied.

Red and white meats, but also elaborate first courses. Rack of lamb with potatoes, hare or rabbit with mushrooms.

Service temperature : 16-18 °C

### GRAPES AND WINEMAKING

**Vineyards:** Chiese, Monforte, 400 meters above sea level, south exposure; San Martino, Monforte, 420 meters above sea level, south-west exposure

**Soil:** limestone-sandy, with good amount of clay (20%)

**Yield per hectare:** 70 quintals

**Harvest:** by hand, grape selection in the vineyard

**Winemaking:** 6-day maceration at a maximum temperature of 25 °C

**Ageing:** 12 months in used wooden barrels and 3 months in stainless steel vats before bottling.

**MONTI**

Loc. San Sebastiano, 39 - 12065 Monforte d'Alba (CN) - Italy  
Tel: +39.0173.78391 - E-Mail: wine@paolomonti.com - www.paolomonti.com