



Villa Monsignore Langhe Nebbiolo DOCG

Grape Variety: 100% Nebbiolo, at 8 tons per hectare

Alcohol: 14.0% by volume

Acidity: 5%

Case Production: 1500 cases

Winemaker's Notes: The Nebbiolo grapes for this wine come from vineyards located in Neive and Alba villages, at 200 to 300 ft. above sea level. The average age of the vines is 40 years and they are grown south-west and south, at a density of about 5,000 plants per hectare. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled steel tanks after a short period in contact with dry ice to increase complexity and aroma. Skin maceration takes place over 8 days, assuring good color and body. The wine spends 12 months in French barriques and oak Slavonian casks then six months in bottles before shipping.

Description: Garnet red in color, this Nebbiolo shows flowers aroma typical of it when young, together with chocolate, toasty and spicy note due to ageing period in wood. It has great structure and a big amount of tannins but its fine aroma will allow everybody to enjoy it easily.

Serving Hints: This wine is a perfect accompaniment for red meats like and pork, as well as an array of Italian cheeses, pastas and risotto.