



montefiorito

MONFERRATO DOC NEBBIOLO



NAME

Monferrato DOC Nebbiolo

VARIETY

Nebbiolo 100%

SOIL

Astian sands

HARVEST

Late September, early October

VINIFICATION

The grapes are de-stemmed and fermented in steel on the skins, drawn off after a soft maceration of about 2 weeks

REFINING

Aging in 25 hl cask Austrian Oak for 8-12 months, subsequently aging in 750 liters amphora for 2-6 months

ANNUAL PRODUCTION

3,100 bottles

FIRST HARVEST BOTTLED

2018

ALCOHOL

14,5%