

MONCHIERO



Langhe Nebbiolo

REGION

DOC Langhe, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

The grapes are handpicked then macerated for a period of 20 days in stainless steel. Fermentation takes place at controlled temperatures for 20 days. The wine is then bottled quickly to preserve the primary fruit flavors.

SERVING SUGGESTION

Goes well with meat, pasta and rice dishes.

SCOPERTA IMPORTING COMPANY | THE MARCHETTI COMPANY

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