

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.

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