

# MONCHIERO



## Nebbiolo d'Alba

### REGION

DOC Nebbiolo d'Alba, Piedmont, Italy

### GRAPE VARIETY

100% Nebbiolo

### VINIFICATION

Vinification takes place in vertical stainless steel tanks. As soon as the alcoholic fermentation begins, a continual, timed pump-over process is started. Controlled temperature fermentation lasts approximately 10 days. Aged for a minimum of one year in Slovenian oak barrels.

### PROFILE

Ruby red color. Aromas of wild berries and violets. A dry, full-bodied wine with nice tannins and a velvety texture.

### SERVING SUGGESTIONS

A very food-friendly wine. A great match for pasta and dishes made with rice. Ideal with meat entrées.

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