



2015 MONTEGRILLI NEBBIOLO LANGHE DOC

THE STORY

This wine is dedicated to Valter Fissore's grandfather, Eugenio, who had a vineyard named Montegrilli in the Roero area of the Langhe.

2015 VINTAGE NOTES

The 2015 vintage started with a snowy winter, leaving a very good water reserve that lasted the entire year. A temperate springtime led to an earlier vegetative development than usual; and budding was regular, though early, with flowering at the beginning of May. After two weeks of precipitation between the end of May and the beginning of June, the summer was very dry and warm, with an average temperature of over 30°C; several days reached over 40°C.

VINEYARDS

Varietal Composition:	100% Nebbiolo
Sources:	100% estate vineyards in the mid-hill region of Ravera, village of Novello, a selection from the Nebbiolo vineyards for Barolo
Area:	One hectare (2.471 acres)
Exposure:	Southern
Altitude:	300 meters (984 feet) above sea level
Soil Composition:	Limestone and clay
Vine Age:	Average age from 10 - 15 years
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning, 100% organic (not yet certified)
Harvest:	End of September, early October

VINIFICATION

Fermentation:	100% in stainless steel fermenters with 7 - 10 days skin contact, temperature controlled, automatic pump-overs; 100% with indigenous yeast
Malolactic Fermentation:	100% in steel fermenters
Aging:	No barrel aging; bottle aged for six months Bottled without filtration
Cases Produced:	830 (12/750ml)
Cases Imported:	175
Alcohol:	14%

TASTING NOTES

The Langhe Nebbiolo 2015 has an extremely fruity nose of raspberry and wild strawberry at first, followed by red cherry and flowers. On the palate, it is a very pleasant and well-balanced wine. It has silky tannins that incorporate fruit aromas with its bright, persistent acidity. The long finish is light and savory, with hints of fruit that make it an overall fresh and pleasant wine.

