



AZIENDA AGRICOLA

COGNÒ®



2018 MONTEGRILLI NEBBIOLO LANGHE DOC

THE STORY

Nebbiolo has always been one of the most beautiful grapes of the Langhe, able to express new nuances and emotions to those who cultivate and vinify it with respect. It is a meaningful gift and great ambassador of its land of origins. Montegrilli is born in the vineyards with the objective of becoming a genuine and focused wine that shows the true personality of the nebbiolo grape.

With this in mind, we produce a wine without any aging in wood in order to differentiate it clearly from Barolo, creating a product with great immediacy and drinkability.

2018 VINTAGE NOTES

The 2018 harvest was quite late and arduous; yet, the crop shows immense promise after a long and engaging growing season. The beginning of spring was quite difficult due to the heavy rain, and the summer was considerably warm and quite dry. The conditions allowed the vines to catch up upon a quite slow start. From the last days of June through the month of July, the sunny days encouraged a fast vegetative growth that required several trimmings and manual leaves thinning, especially in the shaded internal parts that were less active in photosynthesis. These efforts produced even cluster growth, and it carried to an early veraison in the month of August. Toward the beginning of September, the temperature dropped significantly during the night but warm and dry during the day, a perfect condition to promote the phenolic ripening (skin and seeds on the red grapes).

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:	1 hectare (2.47 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)

VINIFICATION

Fermentation:	100% in stainless steel fermenters, temperature controlled, automatic pump-overs; 100% with indigenous yeast
Skin Contact:	7-10 days
Malolactic Fermentation:	100% in steel fermenters
Aging:	No barrel aging. 8 months in stainless-steel, followed by 6 months in bottle. Bottled without filtration.
Alcohol:	14.0%

TASTING NOTES

Deep ruby red in color with a slight orange edge. Harmonious, well-balanced aroma, a pleasant blend of floral, fruity, and soft spicy scents, with a finish of rose, violet, and vanilla. Fresh, lively bouquet, with harmonious tannins and alcohol and balanced acidity. Soft, elegant, and full-bodied with a very long aftertaste. Redolent of freshly macerated red berries, raspberry, and red currant.

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