



2021 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.

2021 VINTAGE NOTES

After an initial early bud break of the vines, we witnessed a drastic drop in temperatures in April 2021, which caused a slowdown in growth of the vines. The summer months were characterized by windy and dry days, but never excessively hot. However, this climate trend was not a source of stress for the vines, which benefited from the rain that wet the area in July and the water reserves in the soil as a result of moderate winter snowfall. In addition, the excellent temperature changes between day and night have characterized the month of September, while the rain that fell during the first days of October proved to be necessary to achieve a complete maturation of the Nebbiolo grapes for Barolo. All the wines from the 2021 harvest are united by deep and bright colors and show great structure which is refined by velvet tannins and incredible freshness.

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%
TA	5.43 g/L

TASTING NOTES

Genuine and sincere, the Langhe Nebbiolo Montegrilli is pure representation of Nebbiolo grape variety. The 2021 vintage contributed to a greater chromatic intensity and an involving and intense olfactory profile, dominated by aromas of strawberry, raspberry and pomegranate, accompanied by rose and violet scents and spicy hints. A breath of fresh air! On the palate it is savory, fresh and incredibly juicy; with a graceful and caressing tannic texture, it shows an excellent nose-mouth correspondence and impresses for a great pleasantness of drinking.

