



## 2022 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.

### 2022 VINTAGE NOTES

The 2022 vintage was exceptional due to unusual weather conditions and unexpected results. There was a scarcity of rain and snow during winter, and summer was characterized by earliness, drought, and record-breaking temperatures. However, grapes were healthy and beautiful at harvest time, thanks to some key factors. Rain showers in July and August and cool nights during the growing season helped limit the effects of drought and high temperatures. The experience gained over the years and the unstoppable strength of nature was also essential. Vines are self-regulated depending on the water reserves in the soil, allowing them to deal with severe drought. Despite the worrisome conditions, all new wines have great character, bright freshness, harmony, and good potential for long aging.

### 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	5.44 g/L
RS	0.34 g/L

### TASTING NOTES

The Langhe Nebbiolo Montegrilli 2022 is very pleasing and captivating both in its olfactory and gustatory dimension. Light and brilliant ruby red, it opens with fresh and fragrant notes of wild strawberry and raspberry, surrounded by floral and spicy hints. This refined olfactory spectrum is a prelude to a wine characterized by an excellent drinkability: vibrant, fresh, and juicy, it caresses the palate thanks to the soft and integrated tannic texture and makes harmony and cleanliness its main characteristics.

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