



2023 MONTEGRILLI NEBBIOLO LANGHE DOC

WINERY

The Cugno family has been making wine in the Langhe area of Piedmont for four generations. The values of history and traditions handed down by father Elvio are enhanced by the freshness and innovation introduced by his daughter Nadia and her husband Valter Fissore.

WINE

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 goal of becoming a genuine and focused wine, able to show the true personality of 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, freshness and drinkability.

VINEYARDS

The vineyards for the Langhe Nebbiolo Montegrilli are located in Novello commune and extend for 1.4 hectare. Vines are trained with Guyot system and the soil is richer in sand, favoring the production of a juicy, fruity and easy-drinking Nebbiolo.

VINTAGE NOTES

The 2023 season began with a water shortage, but around April 20th, regular and uniform rain started. Unstable weather and cooler temperatures lasted until early July. The second part of the summer had warm days and stable weather. In September, the grapes benefited from optimal conditions. Overall, the 2023 season resulted in excellent vegetative and productive growth, achieving optimal phenolic ripeness of the grapes.

WINEMAKING

Vinification is made in stainless steel tank, at controlled temperature with automatic pumping-over. Aging is in stainless steel for 8 months.

TASTING NOTES

The 2023 Langhe Nebbiolo Montegrilli has a strong and gritty aroma. Even in this vintage, it features notes of fresh red fruit, especially fresh raspberry, and wild strawberry, with a hint of spice. This wine fully expresses its variety; with a taut and slender sip, it is direct and very fresh, characterized by extremely soft and integrated tannins that make it easy to drink.



VINEYARD

Region:	Piedmont
Appellation:	Langhe Nebbiolo DOC
Soil:	Sandy
Age/Exposure:	13 years old Southeast exposure
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Nebbiolo
Aging:	In stainless steel for 8 months

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%
Total Acidity:	5.43 g/L
Residual Sugar:	0.36 g/L