

VIOLA

MONFERRATO DOC NEBBIOLO

Full Name	Viola - Monferrato Doc Nebbiolo
Appellation	Monferrato Doc Nebbiolo
Vintage	2019
Grapes	Nebbiolo 100%
Aging	Steel tanks
Origin	Italy/Piedmont
Alcohol	13,5%
Format	0,75 l
Typology	Red
Body	Medium
Scent	The nose expresses itself with the characteristic fruity scent remind the wild strawberry and raspberry
Taste	Dry, harmonious, of full consistency and velvety at the same time
Serving temperature	18/20 °C
Moment to taste it	Perfect for an aperitif or happy hour even if it prefers combinations more than substance. For the whole meal, friendship wine
Pairings	Excellent combination with seconds tasty, important, braised dishes and roasts of great intensity. Remarkable even if proposed with meats and cheeses
Allergens	Contains sulphites





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MONFERRATO DOC NEBBIOLO

Grape and vineyard

100% Nebbiolo.

The vineyard is located on a hill well exposed to sunlight.
Medium soil, mixture with clayey areas.

Aging

The grapes are harvested by selecting only the best bunches and trying to keep the fruit intact. The pressing and destemming then takes place and the subsequent fermentation in steel tanks with pumping over and punching down. This process is completely natural and lasts approximately from a minimum of 10 days to a maximum of 30 at a controlled temperature. Once the fermentation of the sugars and the malolactic fermentation are completed, the wine is further refined in steel for about 12 months starting from November 1st of the year of harvest. This will allow the characteristic scents of Barbera to express themselves and to soften its tannins.

Tasting notes

Ruby red color tending to garnet.
On the nose it expresses itself with the characteristic fruity scent reminiscent of wild strawberry and raspberry. On the palate it is dry, harmonious, with a full consistency and velvety at the same time.

Tasting temperature, 18-20 ° C.

Pairings

Although in recent years it can be found among the Happy Hour proposals, Monferrato DOC Nebbiolo prefers combinations that are more substantial. Tasty, important, braised and roast main courses of great intensity are the ideal companions to enhance its character and suggestions. Remarkable even if proposed with mature and blue cheeses, especially with goats.

Monferrato DOC Nebbiolo

The Nebbiolo grape is the autochthonous Piedmontese variety par excellence. Its name may derive from "fog", according to some because the berries are covered with abundant bloom, while for others because it is a grape that is harvested in late October, when the vineyards are shrouded in morning mists. Nebbiolo is certainly the most precious and difficult black grape variety among Italians.

Tasting tips

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| Suggestions | To enjoy it at its best, let the wine "breathe" at least 1 hour before serving. |
| Glass | Use a large goblet, wide light to allow the diffusion of perfumes. |
| When to drink it | Perfect wine to drink immediately, suitable for aging. |