

2016 M.A. MONTICELLI LANGHE NEBBIOLO



The 2016 M.A. MONTICELLI Langhe Nebbiolo offers beautiful aromas of raspberry, blueberry, wild cherry, fresh rose petals, blue flowers and tilled earth. The late-ripening Nebbiolo varietal fared beautifully in the 2016 vintage with ideal weather leading up to the harvest. This refined wine possesses a seductive mouthfeel, impressive texture and ends in a delightful finish. Immediately ready to consume.

90 POINTS – JEB DUNNUCK

The 2016 Nebbiolo Langhe is cut from the same mold yet is fresher and more focused, with slightly darker fruits. Medium-bodied, beautifully pure, and seamless, both of these Langhe Nebbiolo's from Monticelli are smoking values.

Denomination	Langhe Nebbiolo DOC
Area	Monforte d'Alba Novello Madonna di Como
Exposure	South-west/west
Soil composition	Very steep, rich in clay, sand and tuff
Farming	Organic
Grape variety	Nebbiolo
Cellar aging	12 months in Slavonian oak barrels (20-30 hl)
Bottle aging	6 months in bottle
Alcohol	14.0 %
Retail price	\$25