



CECILIA MONTE
Viticoltrice in Neive



Dolcetto d'Alba

Montubert

Vine: 100% Dolcetto.

The Dolcetto grape harvest, around the middle of the month of September, takes place according to the preservation of the singular olfactory heritage that this autochthonous vine possesses. Vinification takes place entirely in steel. Maceration and fermentation take place in tanks at a controlled temperature, as too does the subsequent malolactic fermentation. This is followed by a period of ageing in the bottle before being placed on the market.

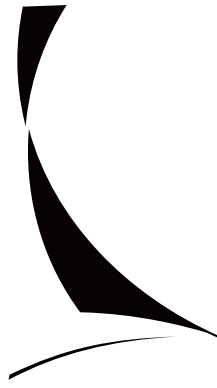
Initial suggested serving temperature: 16/17°



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Azienda Agricola Cecilia Monte

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info@ceciliamonte.it - P.IVA 08400010016



CECILIA MONTE
Vitultrice in Neive



Barbera d'Alba

Maria Teresa

Vine: 100% Barbera cultivated in a single vineyard with average age of the vine rows of approx. 50 years. Each hectare has a planting density of approx. 5,000 plants, with an average production of approx. 7,000 kg of grapes. The harvest takes place in the first half of October. Fermentation of the must, in contact with the skins, lasts for approx. 6/7 days at controlled temperature. Frequent pumping over encourages optimal extraction of colour and fragrance. After racking, the malolactic fermentation process is started and carefully followed with subsequent ageing in wood, modulated according to the needs of the year available.

Initial suggested serving temperature: 17/18°



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CECILIA MONTE
Viticultrice in Neive



Langhe Nebbiolo

Cà di Monti

Vine: 100% Nebbiolo.

The grapes come from vineyards planted in the early 2000s. The yield per hectare is approx. 7,000 kg. Maceration takes place for approx. 10 days and is accompanied by frequent daily pumping over. Vinification takes place at a controlled temperature of less than 30° and malolactic fermentation takes place inside steel tanks. The permanence in steel and non-invasive contact with the wood, preferably not new, allow all the dynamic characteristics and the high point of drinkability that underlie this extraordinary vine to be maintained.

Initial suggested serving temperature: 15/16°



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CECILIA MONTE
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Barbaresco

Serracapelli

Vine: 100% Nebbiolo.

The grapes come from the Serracapelli cru and extend into an amphitheatre facing the Torre di Barbaresco. The harvest takes place in the first week of October. Vinification takes place at a controlled temperature that does not exceed 28°. Racking takes place at the end of alcoholic fermentation after approx. 10/12 days. Malolactic fermentation always takes place in a steel tank followed by ageing in French oak for the next 12 months.

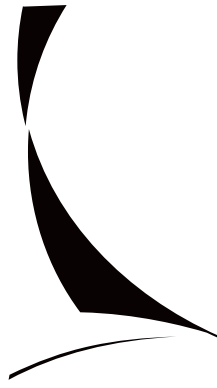
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Barbaresco

Serracapelli

Dedicato a Paolo

Vine: 100% Nebbiolo.

The grapes come from a small and particular parcel of old vineyards of the Serracapelli cru that Paolo Monte, Cecilia's father, always identified as the most distinctive of the entire vineyard. The harvest, naturally manual, takes place on average by 15 October. Fermentation and vinification follow at controlled temperature never exceeding 27/28°. Malolactic fermentation in steel is followed by permanence in wood and a subsequent long rest in the bottle to allow this wine, produced in very limited quantities, to optimally express all its articulated sensory range.

Initial suggested serving temperature: 17/18°



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