



CECILIA MONTE

Viticultrice in Neive



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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Azienda Agricola Cecilia Monte

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