



**CECILIA MONTE**  
*Vitultrice 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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**Azienda Agricola Cecilia Monte**

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