iCOLLIROSSI
AZIENDA AGRICOLA
Monforte d'Alba

LANGHE DOC NEBBIOLO
Refined in amphora

Produced with Nebbiolo grapes cultivated in Monforte d'Alba, Cuneo. After fermentation in steel tanks, the wine is refined in amphora for several months, which results in a unique pleasantness. Ruby red in colour, this Nebbiolo has intense and complex scents with fruity notes of cherry and red fruits and mineral hints. Smooth on the palate, with rich and integrated tannins. Perfect pairing for traditional Piedmontese dishes.

Produced in limited quantity, bottles are numbered from 1 to 4000.



VINEYARD:	Located in Monforte d'Alba, Piedmont. Sandy and calcareous soil
GRAPEVINE:	Nebbiolo grapes
VINIFICATION:	Soft crushing and destemming, slow controlled fermentation with maceration on skins for 10 days. Refinement in amphora for several months and then in bottle
COLOUR:	Ruby red with garnet reflections
BOUQUET:	Elegant perfumes with highlighted notes of red fruits and mineral hints
TASTE:	Soft on the palate, with supple and rich tannins
PAIRING:	Perfect pairing for traditional Piedmontese dishes, veal tartare with truffle, stewed game and aged cheese
ALCOOL:	14% vol.

AWARDS

ANNATA 2023
- James Suckling: 91 pt.

iCOLLIROSSI s.a.r.l. - Via Monchiero 31 - 12065 Monforte d'Alba - CN - Italy
www.icollirossi.it | info@icollirossi.it | +39 348 5482558 | +39 0173 1820705