



Viticoltori dal 1914



## MONFERRATO DOC NEBBIOLO SUPERIORE "MATTEO"



**PRODUCTION AREA:** Costigliole d'Asti

**SOIL:** Calcareous, sandy and clayey

**CULTIVATION SYSTEM:** The traditional Piedmontese "Guyot".

**YIELD PER HECTARE:** 100 quintals

**AVERAGE AGE OF VINES:** 10-20 years

**GRAPES:** 100% Nebbiolo

**VINIFICATION AND AGEING:** Selection and picking of grapes. Soft pressing with nitrogen press and fermentation in steel tanks at controlled temperature with maceration for 15 days at a temperature of 28°-30°C. The ageing continues in bottle for at least 6 months.

**COLOR:** Garnet red.

**FRAGRANCE:** Intense of good elegance with notes of blackberries and raspberries and spicy with notes of black pepper and coffee.

**FLAVOUR:** Dry, warm with a clear sensation of velvety vinosity and roundness given by the presence of tannins.

**ALCOHOL CONTENT:** 14,0%

**TOTAL ACIDITY:** <5,6 gr. /L

**RESIDUAL SUGARS:** 1 gr. /L

**PAIRINGS:** Game, braised meats, roasts, hard and medium-aged cheeses.

**SERVICE TEMPERATURE:** 18°C

### AWARDS

2023 AIS VITAE > 3 VITI (ANNATA 2019)

2022 AIS VITAE > 2 VITI (ANNATA 2018)

2021 AIS VITAE > 2 VITI (ANNATA 2017)

2020 AIS VITAE > 3 VITI (ANNATA 2016)

2022 LUCA MARONI > 89 PUNTI (ANNATA 2018)

2021 LUCA MARONI > 90 PUNTI (ANNATA 2017)

2020 TOURING CLUB VINIBUONI D'ITALIA > 3 STELLE (ANNATA 2016)

**N.B.** We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.