



## 2024 MONTEGRILLI NEBBIOLO LANGHE DOC

### WINERY

The Cogno family has been making wine in the Langhe area of Piedmont for four generations. The values of history and traditions handed down by father Elvio are enhanced by the freshness and innovation introduced by his daughter Nadia and her husband Valter Fissore.

### WINE

Nebbiolo has always been one of the most beautiful grapes of the Langhe, able to express new nuances and emotions to those who cultivate and vinify it with respect. It is a meaningful gift and great ambassador of its land of origins. Montegrilli is born in the vineyards with the goal of becoming a genuine and focused wine, able to show the true personality of Nebbiolo grape. With this in mind, we produce a wine without any aging in wood in order to differentiate it clearly from Barolo, creating a product with great immediacy, freshness and drinkability.

### VINEYARDS

The vineyards for the Langhe Nebbiolo Montegrilli are located in Novello commune and extend for 1.4 hectare. Vines are trained with Guyot system and the soil is richer in sand, favoring the production of a juicy, fruity and easy-drinking Nebbiolo.

### VINTAGE NOTES

The 2024 season began with mild, dry weather, but by late February, heavy and sustained rainfall set in. While challenging, this rain helped prevent summer water stress, though it required extra vineyard care. Vine growth remained on schedule and progressed well. By mid-July, warm, sunny days returned, accelerating ripening and leading to timely veraison. Harvest followed a traditional timeline, with all Nebbiolo picked before October 15th, just ahead of poor weather. Careful vineyard management ensured excellent grape health and optimal ripeness across all varieties.

### WINEMAKING

Vinification is made in stainless steel tank, at controlled temperature with automatic pumping-over. Aging is in stainless steel for 8 months.

### TASTING NOTES

The Langhe Nebbiolo Montegrilli 2024 is a pure, charming expression of the variety, showing a pale, luminous ruby hue. The nose is fresh and vivid, with raspberry, wild strawberry, citrus, and a hint of cracked pepper. Juicy and energetic on the palate, it offers finely woven tannins and a crisp, balanced structure. What sets it apart is its effortless finesse and joyful drinkability.

### VINEYARD

Region:	Piedmont
Appellation:	Langhe Nebbiolo DOC
Soil:	Sandy
Age/Exposure:	14 years old Southeast exposure
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	100% Nebbiolo
Aging:	In stainless steel for 8 months

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%
Total Acidity:	4.72 g/L
Residual Sugar:	0.33 g/L