



2025 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 2025 Barolo vintage progressed with balance and without major climatic extremes, resulting in wines of clarity, precision, and pure fruit expression without excess weight. Regular spring rainfall and a warm but measured summer allowed Nebbiolo to ripen slowly and evenly, while a slightly earlier harvest still followed the natural rhythm of each vineyard. Later sites such as Ravera ripened after the earlier crus, and the cooler end of September contributed to the vintage's refined, balanced character.

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 2025 is born from a precise harvest choice, with the aim of showcasing the purest and most approachable expression of the Nebbiolo grape. It is fresh and vibrant, with herbal notes intertwined with crisp strawberry and raspberry aromas, accompanied by a delicate hint of white pepper. The palate is fresh, lively and juicy, with tannins that are present yet well integrated. It is a crystalline, bright wine with a clear sense of balance that enhances its drinkability.



VINEYARD

Region:	Piedmont
Appellation:	Langhe Nebbiolo DOC
Soil:	Sandy
Age/Exposure:	15 years old Southeast exposure
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Plot Size:	1.4 hectare/ 3.46 acres
Eco-Practices:	Sustainable

WINEMAKING

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

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	14%
Total Acidity:	5.52 g/L
Residual Sugar:	0.37 g/L