



Juliette

APPELLATION: MONFERRATO NEBBIOLO

CLASSIFICATION: Denomination of Controlled Origin
(D.O.C.)

GRAPE VARIETY: 100% Nebbiolo

VINEYARDS: SOGLIO, ASTI

SOIL: Astian sandbanks formed in Pliocene era
overlaid by impermeable clay layers

ALTITUDE: 250 meters

EXPOSURE: south / southeast

HARVEST: Manually- mid October

TASTING NOTES

Color: Ruby red with subtle orange notes.

Characteristic transparency.

Aroma: spicy, floral, with notes of black cherry

Taste: Dry, tannic, warm, and harmonious, with
balanced acidity and structure.

VINIFICATION

The selected grapes are destemmed and crushed before undergoing fermentation for approximately 8-10 days. During this phase, repeated pump-overs are carried out to optimize the extraction of color, tannins, and aromas. After an initial racking, the subsequent malolactic fermentation and tartaric stabilization take place in stainless steel tanks. The wine is then further racked until it reaches clarity. It is aged for 12 months in steel tanks and bottled after November of the year following the harvest, continuing its refinement in the bottle.

SERVING SUGGESTIONS

Uncork the bottle at least half an hour before consumption. Serve in red wine glasses suitable for aged wines to allow for proper decanting and oxygenation.

Serving temperature: 16-18°C

Food pairings: Pasta with meat sauces, boiled or marinated meats, medium-aged cheeses, medium-fat cured meats.