

# Momparone

## Monferrato DOC Nebbiolo

<b>Grape</b>	Nebbiolo 100%
<b>Municipality</b>	Castelnuovo Calcea
<b>Vineyard exposure</b>	Mainly east
<b>Altitude</b>	260 m.s.l.m.
<b>Soil</b>	Clay limestone marl of sedimentary marine origin
<b>Cultivation type</b>	SQNPI
<b>Pruning</b>	Guyot pruning
<b>Gradation</b>	13% vol.
<b>Harvest</b>	Second ten days of September
<b>Vinification</b>	In steel tanks. 10 days maceration in contact with the skins and soft damping of the hat at a temperature between 24 e 26 D°
<b>Ageing</b>	8 months in steel tanks and then 6-8 months in the bottle
<b>Colour</b>	Clear ruby red.
<b>Bouquet</b>	Clean, fruity (fresh red fruit)
<b>Taste</b>	Soft, persistent, good structure with clear varietal characteristics.
<b>Service temperature</b>	17-18 D°
<b>Pairings</b>	Red meat, game and mature cheese
<b>Longevity</b>	From 6 to 8 years

