

DIEGO CONTERNO

LANGHE DOC "MONGUGLIELMO"

Overview: This wine is obtained from the area between Nebbiolo and Barbera on the hill "Bricco Monguglielmo" of Monforte d'Alba. This hill where the cellar Diego Conterno was born between is what allows this wine to be designated Langhe DOC. The plots face to the south/southwest at about 500 m s.l.m. The separate vinification of Nebbiolo, Barbera, and the rest ensures a wine with good structure, and a balanced taste thanks to the tannins of the nebbiolo and acidity of the barbera. The two years of aging in 500-liter casks make the Monguglielmo an ideal wine to drink even after a few years.



Grape Varietals: Nebbiolo d'Alba, Barbera d'Alba, with the remaining portion composed of a blend of varietals from the town of Monforte d'Alba; the vines are exposed to the south, and are approximately 500 m s.l.m. on the hill "Bricco Monguglielmo."

Soil: Clay mixed with tuff and calcareous marl

Cultivation System: Guyot

Annual Production: 45 hl/ha

Alcohol Content: 14.5 %

Total Acidity: 5.9 g/l

Total Extract: 29.8 g/l

Residual Sugar: 2.7 g/l

Tasting Notes: Intense ruby red color; complex bouquet, elegant, warm, and pleasant. On the palate, it is harmonious with great structure.