


PRODUCER PROFILE

Winery Owner(s):
The Krause Family
Winemaker:
Luca Currado Vietti
Winery Founded:
1873
Region:
Piedmont

WINE STORY

Although the historical records of the Langhe area have always singled out the terroir of the small village of Verduno as one of the most naturally suited to creating remarkable wine, it is only in the last decade that a dedicated narrative has begun to emerge. This has helped to increase the attention and interest shown in Monvigliero. The area boasts loose, light-coloured soil in which the Nebbiolo variety truly comes into its own in a unique way, requiring special winemaking methods (whole-bunch fermentation) to best express its inimitable character.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Verduno
ELEVATION:	320 m.a.s.l.
SOILS:	Calcareous and clayey with Sant'Agata marls
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Organic
AGE OF VINES:	50 years
YIELD:	
GRAPES:	Nebbiolo 100%
TYPE OF YEAST:	
POST-FERMENTATION PROCEDURES:	Traditional submerged cap method
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	No
AGING CONTAINER:	Large oak casks
AGING TIME:	24 months
BOTTLE AGING TIME:	
PRODUCTION:	3,910 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	