



Viticoltori dal 1914

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# MONFERRATO DOC NEBBIOLO SUPERIORE "SAN GOSSINO"

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**PRODUCTION AREA:** Costigliole d'Asti

**SOIL:** Sandy, clayey and tuffaceous

**CULTIVATION SYSTEM:** The traditional Piedmontese "Guyot"

**YIELD PER HECTARE:** 90 quintals

**GRAPES:** 100% Nebbiolo

**AVERAGE AGE OF VINES:** 5/15 years

**VINIFICATION AND AGEING:** Selection and harvesting of the grapes, followed by a soft pressing. After 10 days of pumping over, we proceed with pressing. Ageing in wood storage in steel barrels lasts for about 6 months. Ageing in wood lasts for 12 months.

**COLOR:** Ruby red with garnet reflections.

**FRAGRANCE:** Intense, with notes of fruit, slightly spicy.

**FLAVOUR:** Soft, slightly tannic with the sweet notes of ageing in wood.

**ALCOHOL CONTENT:** 14%

**TOTAL ACIDITY:** 5.6 gr./l

**RESIDUAL SUGARS:** 1,5 gr

**PAIRINGS:** Cold cuts and medium-aged cheeses. First courses based on truffles, red and white meats.

**SERVICE TEMPERATURE:** 18-20°C

#### AWARDS

2024 VINITALY - 5STARWINE > 91/100 (ANNATA 2019)

2023 THE MERANO WINEHUNTER AWARD > 90 PUNTI (ANNATA 2019)

2023 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2019)

2022 AIS VITAE > 3 VITI (ANNATA 2019)

2022 LUCA MARONI > 88 PUNTI (ANNATA 2019)

2022 DECANTER WORLD WINE AWARDS > 88 BRONZO (ANNATA 2019)

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N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.