



Monferrato Nebbiolo Arvej

Name: Monferrato Nebbiolo Arvej DOC

Grape variety: 100% nebbiolo

Harvest period: first decade of October

Alcohol content: 13,5 % VOL

Sensory notes:

- colour: ruby red colour, getting more pronounced with ageing, with garnet hints
- aroma: delicate, floral and fruity bouquet
- taste: pleasantly bitter, velvety, light and full at the same time

Fermentation takes place on the skins for approximately 12 days, after which the wine is drawn off and left to decant. Subsequently, after clarification, it is transferred to stainless steel tanks for about eight months, before being aged in tonneaux for approximately four months.

Serving temperature: 18-20°C

Size: 0,75 lt

Notes: the soil has to be prepared by looking for its darkest vein, since the soil must be harder than that intended for other vines.



Tenuta Ca' Davite

Vignale Monferrato (AL) • Mobile 348.8003074 • 348.7457852

<https://tenutacadavite.it> • info@tenutacadavite.it