

## Langhe Nebbiolo DOC Regret

One of the greatest grape-varieties in the world, Nebbiolo is the prince of vine-growing around the town of Alba. Langhe is indeed, the area's most extensive DOC appellation, encompassing as it does all the other local DOC appellations, including three of the most renowned Italian DOCG status wines: Barolo, Barbaresco and Roero. For some years now, Monchiero Carbone has been selecting the Nebbiolo grapes grown on these hills that have the perfect fragrance and structure to produce a wine that can already express the characteristics of this great varietal as early as the first year after the harvest. The grapes used to make "Regret" are fermented following the classic Piedmontese technique of maceration on the skins for at least 15 days. After the fermentation, the wine is drawn off into barriques, where it undergoes a malolactic fermentation and remains for a period of maturation lasting around six months. It is then bottled in late spring, and spends several more months in the peace and quiet of our cellars before it is ready to be enjoyed by our clientele. "Regret" has an alcohol content of 13 degrees, a floral and fruity bouquet which is typical of the varietal, and a wide-ranging taste that manages to be well-balanced thanks to the perfect equilibrium expressed by its tannins.

**Growing area:** south-western hillsides located in the commune of Canale.

**Altitude:** 350 m

**Soil:** clayey-calcareous

**Climate:** dry hillside.

**Yield per hectare:** 8 tons

**Alcohol content:** 12.5-13%

**Bottle sizes:** 750 ml and 375 ml

