



Monchiero Carbone
OGNI USS A L'HA SO TAMBUSS
— ROERO —



Regret Langhe Nebbiolo DOC

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. It encompasses 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 skins maceration for at least 15 days. After fermentation, the wine is drawn off and a part of it, about 30%, is placed in barriques of 2nd and 3rd passage where malolactic fermentation takes place and where it remains for a period of about six months. The remaining 70% ends fermentation in steel containers, finally the two masses are joined together to prepare the wine for bottling.

The "Regret" is an exemplary Nebbiolo for daily consumption, with a floral and fruity aroma, a harmonious and extensive taste thanks to the perfect balance expressed by its soft and gentle tannins. A ready-to-drink Nebbiolo that can be consumed young or within five years.

Grape variety: Nebbiolo 100%

Production area: Roero, municipalities of Canale and Priocca

Orientation: West, South-West

Altitude: 230-280 meters

Yield per hectare: 80 quintals

Vineyard surface: 5 hectares

Alcohol content: 13,0-13,5%

Acidity: 4,7 g/l

Bottle size: bottle (0,750L), half-bottle (0,375L)

First year of production: 1996

Sensory profile

Colour: fairly light, young ruby-red.

Nose: great all-round finesse, merging the varietal aromas of raspberries and wild strawberries with the floral undertones that are typical of the Roero soils.

Taste: medium body, featuring a good acidity and elegant tannins, matched by a punchy, vibrant and harmonious finish.

Food pairings: the tannic finesse of this Nebbiolo goes very nicely with pasta dishes accompanied by meat sauces.