



TENUTA SANTA CATERINA

LOCATION:

Italy > Piedmont > Monferrato
Nebbiolo Superiore DOC

VARIETY:

Nebbiolo

WINEMAKER:



SCIENCE

ABV: 15%

SUGAR RATE: 0.2 g/l

TOTAL SO2: 98 mg/l

TOTAL ACIDITY: 5.55 g/l

Santa Caterina “Illegale” Monferrato Nebbiolo Superiore DOC

EXPERIENCE

NAME: The name “Illegale,” made with 100% Nebbiolo, refers to the fact that the grape name, Nebbiolo, was not allowed to be listed on the label in the territory of Monferrato until the 2019 vintage. A strange political move in the local legislation considering this grape has always been grown in this area.

CHARACTER: A pure Nebbiolo wine with poise and grace. Bright and juicy red fruits and flowers extend out of the glass with the strength of a ballerina. The tannins fit harmoniously in the mid-palate creating a finish that will develop seamlessly for years to come.

ENJOY WITH: This wine is perfect for delicate cuts of lamb, duck, and pork. While this wine is refined and can handle the most elevated of French and northern Italian cuisine, we also think it goes great with a home-cooked hamburger.

BEST RESULTS: Serve in a Burgundy glass at 58-62° F. A delicate decant of 30 minutes will allow for the fruit to evolve in your glass. The wine will mature nicely for 6-8 years after the vintage.

EXPRESSION

FERMENTATION & EXTRACTION: Hand-harvested, vigorous hand sorting with partial whole cluster, delicately crushed. Fermentation is with native yeast at a controlled temperature. During the maceration, delestage is utilized for 3-4 days before the first racking of the gross lees.

ELEVAGE: Aged in 3000-liter traditional Slavonian oak barrels for 12 months before bottling.

FINING AND FILTERING: Lightly clarified with clay (bentonite), no filtering. Vegan.

SULFUR: Minimal sulfur added at end of fermentation and at bottling.

SOURCE

FARMING: A symbiotic approach to agriculture, without use of chemicals or non-organic fertilizers. Utilizing a mix of species for cover crops, developing mycorrhizal fungi, and developing green spaces, protect and strengthen the plant, soil health, and the overall ecosystem.

LAND: From a single vineyard called “Rombi,” it is 1.8 hectares with South/Southwest exposure, on lands rich in limestone. Average elevation, 1,100 feet a.s.l.

VINE: Guyot trained vines were planted in 2010.

HARVEST AND PRODUCTION: Hand-harvested, less than 400 cases produced.

