

Delinquent

Monferrato Superiore Nebbiolo DOC

Vinification: 12 days fermentation in rotofermenters, 12 months in used barriques and tonneaux.

Grape varieties Nebbiolo

Altitude 320m ASL

Soil Limestone, sand, some clay



Tasting notes

Rose petal, ripe strawberries, fruits of the forest, dried orange peel, more structure with a good tannin and fresh acidity.

Banville
Wine Merchants

www.banvillewine.com

Delinquent

Monferrato Superiore Nebbiolo DOC

Vinification: 12 days fermentation in rotofermenters, 12 months in used barriques and tonneaux.

Grape varieties Nebbiolo

Altitude 320m ASL

Soil Limestone, sand, some clay



Tasting notes

Rose petal, ripe strawberries, fruits of the forest, dried orange peel, more structure with a good tannin and fresh acidity.

Banville
Wine Merchants

www.banvillewine.com

Delinquent

Monferrato Superiore Nebbiolo DOC

Vinification: 12 days fermentation in rotofermenters, 12 months in used barriques and tonneaux.

Grape varieties Nebbiolo

Altitude 320m ASL

Soil Limestone, sand, some clay



Tasting notes

Rose petal, ripe strawberries, fruits of the forest, dried orange peel, more structure with a good tannin and fresh acidity.

Banville
Wine Merchants

www.banvillewine.com

Delinquent

Monferrato Superiore Nebbiolo DOC

Vinification: 12 days fermentation in rotofermenters, 12 months in used barriques and tonneaux.

Grape varieties Nebbiolo

Altitude 320m ASL

Soil Limestone, sand, some clay



Tasting notes

Rose petal, ripe strawberries, fruits of the forest, dried orange peel, more structure with a good tannin and fresh acidity.

Banville
Wine Merchants

www.banvillewine.com