



MONTCALM
WINE IMPORTERS, LTD



WINERY	Tenimenti Famiglia Cavallero
WINE	Langhe Nebbiolo DOC 'La Fenice'
REGION	Piemonte
VARIETAL	100% Nebbiolo
LOCATION OF VINEYARDS	Selected vineyards in the Pugnane area
TYPE OF PLANTING	Sustainable
SOIL	Sandstone
TYPE OF CULTIVATION	Guyot
VINIFICATION	The clusters are hand-picked in late October. The vinification process rigorously follows the production code. A 10-15-day fermentation at 27°C ensures that the wine will extract generous tannins and extracts necessary for a sturdily-structured wine that must have lengthy cellaring potential.
AGING	In the spring, the wine is transferred to large oak botti, where it matures for at least one year (sometimes more depending on the vintage).
BOTTLE PRODUCTION	Approx 6,000 bottles
ALCOHOL CONTENT	13.5%
OENOLOGIST	Claudio Cavallero

TASTING NOTES

Nebbiolo La Fenice is essentially a declassified Barolo made from 100% selected nebbiolo grapes and it is an approachable wine at an approachable price. The bouquet is typical of nebbiolo, with elegance and harmony of aromas of red fruit, violet and rose followed by more complex notes of vanilla, cinnamon and green pepper. Full-bodied and rich on the palate it is sure to accompany well robust dishes of pasta, meat and aged cheeses.

ABOUT THE WINERY

Brothers Claudio and Franco Cavallero started the new La Fenice winery as a collaborative venture with the Ghisolfi family, who have been growing Nebbiolo for hundreds of years on the property between the commune of Barolo and Monforte. La Fenice or the phoenix, was a mythical bird celebrated for its ability to rise alive from the ashes after its death. This name was chosen following the terrible fire that destroyed the historic family winecellar in January 2007. From this property Montcalm offers a Barolo and Barbaresco 'La Fenice' and a cru Barolo Bussia. Make sure you also check out the Barberas and Ruche' wines produced by the Cavallero brothers under their other Cantine Sant'Agata label.

www.famigliacavallero.com