

A photograph of a wine glass filled with red wine and a bottle of Mondano Monferrato DOC Dolcetto wine. The glass is on the left, and the bottle is on the right. The background is a dark, textured surface. The glass has the 'Hic et Nunc' logo on it. The bottle label features the 'Mondano' name in a large, stylized font, followed by 'Monferrato Dolcetto' and 'Denominazione di Origine Controllata'. Below that, it says 'DUEMILA' and '18', and 'Hic et Nunc' at the bottom. The bottle neck has a blue seal.

Mondano

Monferrato DOC Dolcetto

Pochi pensano al Monferrato come terra di Dolcetto. Hic et Nunc ha deciso di stupire ancora regalando la sua interpretazione monferrina di uno dei vitigni principe del Piemonte.

Few people think of Monferrato as the land of Dolcetto. Hic et Nunc has decided to amaze people once again by bringing its own version of one of Piedmont's most important grape varieties.

Hic et Nunc

MonDANO

Monferrato DOC Dolcetto



DOC Monferrato Dolcetto.

DOC Monferrato Dolcetto.



UVAGGIO 100% Dolcetto.

GRAPES 100% Dolcetto.



COLORE Rosso rubino pieno con riflessi carminio.

COLOUR Ruby red with carmine glares.



PROFUMO Note eleganti di spezie, frutta rossa e vaniglia.

AROMA Elegant notes of spices, red fruit and vanilla.



SAPORE Gusto pieno con tannini dolci, morbido sul finale.

TASTE Full flavor with sweets tannins, soft streaks.



GRADAZIONE 13% vol.

ALCOHOL VOLUME 13% vol.



TEMPO DI AFFINAMENTO In acciaio per 10 mesi circa.

AGEING In steel barrels for nearly 10 months.



TEMPERATURA DI SERVIZIO 16-18°C.

SERVING TEMPERATURE 16-18°C.



ABBINAMENTI Verdure saporite, formaggi a breve stagionatura, carni bianche e selvaggina da piuma.

FOOD PAIRING Vegetables, short seasoned cheese, white meat and feathered game.



CALICE Ampio.

GLASS Wide.

