



TENUTA SANTA CATERINA

Winemaker: Tenuta Santa  
Caterina



## Illegale, Monferrato Rosso, Nebbiolo

---

Unique elegance and finesse, wonderfully fragrant impressions, and extraordinary longevity.

---

**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. This is a strange political move in the local legislation, considering this grape has consistently grown in this area. Cultivated from a vineyard with an altitude of nearly 1,000 feet above sea level. Aged for 12 months in large French Oak casks.

**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 homecooked hamburger.

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

**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.