

MONCHIERO



Barolo 'Montanello' Riserva Castiglione Falletto, Piedmont, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

The 'Montanello' vineyard is a legally classified *Menzione Geografica Aggiuntiva Cru* (MGA), specific to Barolo. This small plot is favored with southwestern exposure and sedimentary soils composed of clay and limestone, known as grey marl. Montanello produces rich wines capable of developing beautifully with age. Once the grapes reach their ideal ripeness, they are hand harvested with great care. Maceration lasts 20 days at approximately 82° to 84°F in stainless steel, followed by 20 days of fermentation with pump-over. Aged for three years in large Slavonian oak casks with an additional two years in bottle.

BACK STORY

For generations the Monchiero family lived on the Montanello estate and worked the vineyard as sharecroppers. When the system was abolished in the 1950s, the family left and created their own winery in Castiglione Falletto. A few years ago, Vittorio Monchiero acquired a small parcel of the Montanello vineyard. 2011 marked the first release of this wine and represented a triumphant homecoming for the Monchiero family.

ESTATE

The Monchiero family (*pronounced "Mon-khee-eh-ro"*) owns 25 acres of vineyard spread throughout Piedmont, including several renowned plots in Barolo. For generations the family farmed and grew grapes on the Montanello estate, outside the small town of Castiglione Falletto. In the 1950s, the brothers Remo and Maggiorino Monchiero started producing wine under their own family name. The small winery located in Castiglione Falletto was established in the 13th century and purchased by the Monchiero brothers in 1982. Vittorio Monchiero, son of Maggiorino, was trained at the renowned oenological institute in Alba and remains committed to the region's traditional practices. In 2017 his eldest son, Luca, joined the family winery. His youngest son, Stefano, is studying viticulture and will soon do the same.

TASTING NOTE

Aromatic with red fruit, citrus and floral notes. This is a dry, powerful, full-bodied wine with robust tannins and dense fruit and buoyant acidity.

FOOD PAIRING

Roasted red meats, aged cheeses. Truffles if you got 'em.

2015	93	JAMES SUCKLING
2015	90	WINE ENTHUSIAST



THE MARCHETTI COMPANY

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