# MONCHIERO

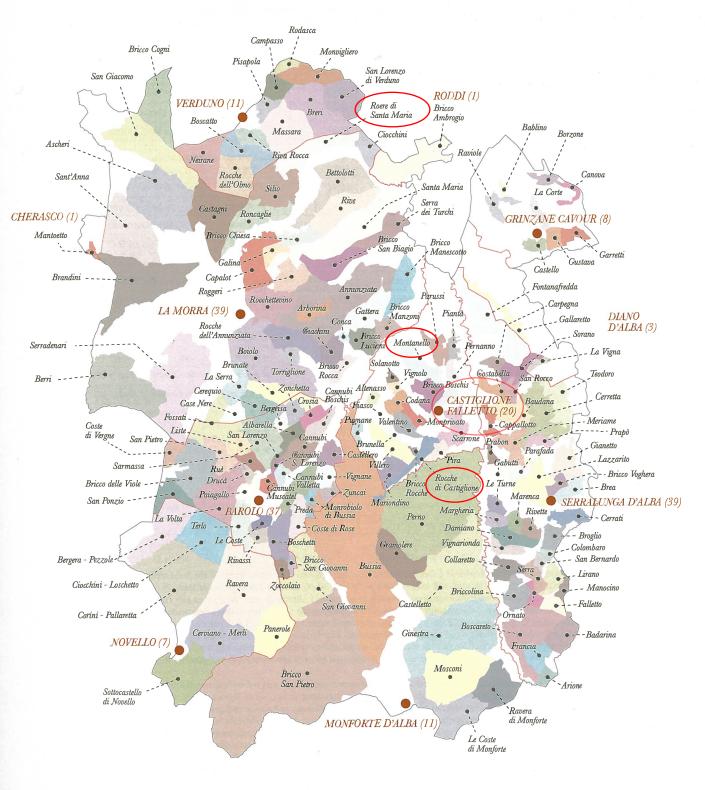




Luca, Daniella and Vittorio

The Monchiero family (*pronounced "Mon-khee-eh-ro"*) owns 25 acres of vineyard in Piedmont spread throughout the communes of Barolo and Alba. 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 opposed to the flashier international style that has taken root in many of Piedmont's cellars over the last few decades. Favoring long maceration periods with skin contact and aging in large Slavonian oak casks, Vittorio's wines loyally express the flavors and aromas that make Piedmont's wines unique. In 2017 his eldest son, Luca, joined the family winery. His youngest son, Stefano, is studying viticulture and will soon do the same.





## Rocche di Castiglione

#### Castiglione Falletto and Monforte d'Alba - 44° 37' 2.25" N 7° 58' 17.73" E

Overall surface: 16,33 ha / 40.34 acres

(88% Castiglione Falletto, 12% Monforte d'Alba).

Surface under vines: 51%

(9Ž% Castiglione Falletto, 8% Monforte d'Alba). Altitude: 300 - 350 m circa / 300 - 350 m circa

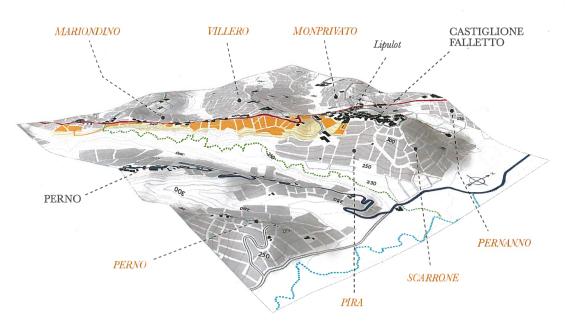
Grape varieties: nebbiolo (94%), barbera (0,5%), dolcetto (5%), Langhe rosso (0,5%).

Though enlarged on one side as far as Scarrone (in the area once known as Lipulot) and on the other just barely beyond the township border with Monforte d'Alba (in order to absorb some parcels historically claimed by the Oddero family as part of Rocche di Castiglione), this MGA remain, in absolute terms, one of the most prestigious of the entire Barolo appellation. Its central nucleus, which is effectively the most significant one in terms of size, is particularly characterized by a soil which is pure white in color and of rare finesse and which changes from the sandier part near the border with Monforte d'Alba (and which continues approximately up to the point of the dividing line between Villero and Mariondino) to the successive part with a larger presence of marls (which extends as far as the sharp curve in the road, as well evidenced in the figure below). In this entire stretch, the

undulating profile of the hill also causes some small shifts in the generally southeastern exposure of the vineyards. These shifts, even when they combine with the geological variations of the soil, do not, however, create major differences in the various wines of the MGA, which share a common style based on finesse and fragrance.

Exposure: prevalently southeast, east and south in the remaining parts.

Labels: Barolo Rocche di Castiglione - Brovia; Barolo Rocche di Castiglione - Cà Barun; Barolo Rocche di Castiglione (Riserva as well) - Fratelli Monchiero; Barolo Rocche di Castiglione - Oddero; Barolo Rocche di Castiglione - Roccheviberti; Barolo Rocche di Castiglione (Riserva as well) - Giovanni Sordo; Barolo Riserva Rocche - Terre del Barolo; Barolo Rocche di Castiglione - Vietti.



Vineyards and Traditional names: Lipulot.

Rocche di Castiglione Comune / Township: Castiglione Falletto e/and Monforte d'Alba Brovia Cascina La Briacca Ceretto Fratelli Monchiero Luigi Oddero e Figli Oddero Roccheviberti Paolo Scavino Giovanni Sordo Terre del Barolo Terre del Barolo (proprietà) Vietti

C.na La Pira

### Montanello

Castiglione Falletto - 44° 38' 0.65" N 7° 58' 20.33" E

Superficie complessiva / Overall surface: 23,48 ha / 58.00 acres.

Superficie a vigneto / Surface under vines: 44%.

Quota /Altitude: 220 - 310 m circa / approx 220 - 310 m.

Vitigni coltivati / Grape varieties:

nebbiolo (90%), barbera (3%), dolcetto (5%), Langhe rosso (2%).

Meno conosciuta dal grande pubblico rispetto ad altre menzioni di Castiglione Falletto, Montanello gode comunque di buona fama e popolarità tra i produttori locali, in particolare il versante sud delle vigne che si sviluppano attorno all'omonima e imponente cascina, che tra l'altro, alla fine dell'800, fu anche sede della prima cantina sociale della zona del Barolo. Diverso per giacitura ed esposizione è invece il secondo blocco di vigneti che si sviluppa attorno alla Cascina Ernestina e dove, tranne una piccola parte, il nebbiolo può vantare ancora una forte presenza. Nonostante ciò, attualmente solo la parte alta e meglio esposta delle vigne sottostanti la Cascina Montanello viene vinificata in purezza, con risultati spesso confortanti in termini di eleganza, equilibrio e personalità (note minerali ricorrenti e a volte agrumate).

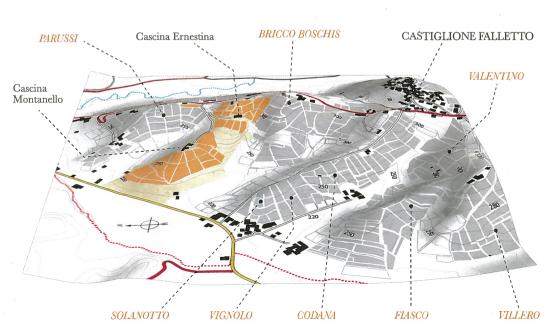
Less well known than other MGAs of Castiglione Falletto, Montanello enjoys a fine reputation among local producers, particularly the southern slope of the vineyards which extends around the imposing Montanello estate, the headquarters of the first cooperative winery of Barolo towards the end of the 19th century. The second block of vineyards, those around Cascina Ernestina estate, instead, is rather different in terms of its contours and exposure, but here as well, with the exception of a small plot, Nebbiolo is still an important presence in the vineyards. Despite this, only the highest and best exposed part of the vineyard, located below the Montanello estate buildings, is currently fermented and bottled on its own, often with comforting results in terms of elegance, balance, and personality (recurrent mineral notes and at times a light note of oranges).

Esposizione: tra ovest e sud.

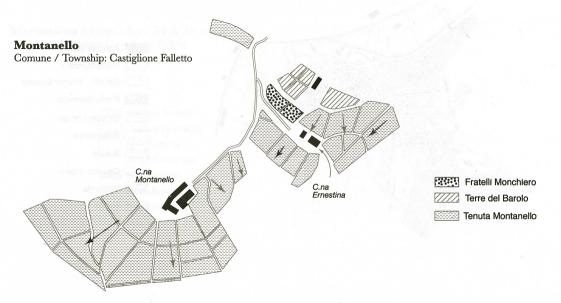
Etichette: Barolo Montanello - Tenuta Montanello.

Exposure: from west to south.

Labels: Barolo Montanello - Tenuta Montanello.



Vigne e Nomi di tradizione / Vineyards and Traditional names: Ernestina.





## Roere di Santa Maria

**La Morra** - 44°39'55.41"N 7°56'57.76"E

Superficie complessiva / Overall surface: 35,41 ha / 87.46 acres.
Superficie a vigneto / Surface under vines: 45%.
Quota /Altitude: 205 - 270 m circa / approx 205 - 270 m.
Vitigni coltivati / Grape varieties:
nebbiolo (73%), barbera (16%), dolcetto (7%), Langhe rosso (4%).

Il lungo e sottile crinale delle Roere di Santa Maria, che divide La Morra da Verduno, è anche il primo in ordine geografico tra i tanti che solcano il Versante Orientale del comune di La Morra. Di tutti è però il meno elevato e i suoi fianchi levigati e poco pronunciati sembrano voler anticipare lo stile del Barolo che se ne ottiene: medio nel peso, pronto nella maturazione e levigato nel tannino.

Esposizione: tra sud e sud-est.

Etichette: Barolo Roere - Fratelli Monchiero.

The long and narrow hillside of Roere di Santa Maria, which divides La Morra from Verduno, is also the first in geographical order among the many which descend along the Eastern Slopes of La Morra. It is the lowest in altitude of all, however, and its gentle and barely outlined slopes seem to foretell the type of Barolo which will be produced here: medium weight, early maturing, and polished in its tannins.

Exposure: from south to southeast.

Labels: Barolo Roere - Fratelli Monchiero.



#### Roere di Santa Maria

Comune / Township: La Morra

