

MONCHIERO



Barolo 'Rocche di Castiglione' *Riserva*

Castiglione Falletto, Piedmont, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

The 'Rocche di Castiglione' vineyard is a legally classified *Menzione Geografica Aggiuntiva Cru* (MGA), specific to Barolo. As the name implies, it is located in the tiny village of Castiglione Falletto. Rocche is one of Barolo's most famous vineyards. This exceptional *cru* is small and extremely steep with southeastern exposure. The field is composed of compact clay and some sand, with distinct pure white color. This magical mix of steepness, exposure, and soil are unique, and Rocche always produce Barolo with tremendous finesse and beautiful aromatics. Even in difficult years, Rocche is always on. When 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 in stainless steel with pump-over. Aged for three years in Slavonian oak casks followed by two years in bottle.

ESTATE

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. 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

A complex full-bodied wine, very aromatic; cocoa, cherry cola, licorice and spice. In the mouth it is lovely and rich with dark fruits and anise. Elegant with strong, yet balanced tannins – a very correct and profound Barolo.

FOOD PAIRING

Hearty meals, red meat, truffle dishes, game and ripe cheese.

2015	92	WINE ENTHUSIAST
2015	92	JAMES SUCKLING



THE MARCHETTI COMPANY

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