

MONCHIERO



Nebbiolo d'Alba

DOC Nebbiolo d'Alba, Piedmont, Italy

GRAPEVARIETY

100% Nebbiolo

VINIFICATION

The grapes for this wine are grown in Scaparoni, across the river from the town of Alba and the Barbaresco DOCG. Vinification takes place in vertical stainless-steel tanks. As soon as fermentation begins, a continual, timed pump-over process is started. Controlled temperature fermentation lasts approximately ten days. Aged for one year in large Slovenian oak barrels.

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

Ruby red color with wild berry and violet aromas. Dry and full-bodied, notes of blackberry, anise and red cherry are balanced with fine tannins, bright acidity and a velvety texture.

FOOD PAIRING

A very food-friendly wine. A great match for pasta with meat or truffles and mature, hard cheese.

2021	91	WINE ENTHUSIAST
2020	90	JAMES SUCKLING

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4/17/2024