

MONCHIERO

BAROLO ROCCHE

Wine Maker: Vittorio Monchiero
Designation: Barolo DOCG
Location: Castiglione di Faletto
Vineyard: Rocche di Castiglione
Vineyard Size: 1.73 acres
Average Age of Vines: 20 years
Exposure: East/South
Elevation: 984 ft.
Soil: Limestone & clay with sand and deposits of blue marl
Varietal: 100% Nebbiolo
Rootstock: S04
Training System: Guyot
Irrigation: No (Not permitted in Barolo)
Treatments: Performed as necessary against downy mildew and odium
Vine Density: 1,215 vines / acre
Harvest Method: Hand picked
Harvest Date: Mid-late October
Yield: 6,246 lbs. / acre (vintage dependent)
Maceration Period: 18-24 days (vintage dependent) in stainless steel tanks
Maceration Temperature: 68° F
Fermentation: 18-24 days (vintage dependent) in tanks with pump-over
Max Fermentation Temperature: 84° F
Aging: 2 years in 10,000L, 15,000L, 20,000L and 50,000L casks with periodic racking
Wood: Slavonian oak
Additional Bottle Aging: 1 year minimum
Cases Produced: 300
Cellar Potential: 8-25 years depending on vintage
UPC: 0 20106 50348 9

Vittorio Monchiero owns 25 acres of vineyard spread throughout the communes of Castiglione Falletto, La Morra, Alba, Roddi and Verduno in Piedmont. The small winery is located in Castiglione Falletto and was founded by Vittorio's father and uncle in 1954. Vittorio was trained at the renowned oenological institute in Alba and remains committed to the region's traditional practices. He tends the vineyards with minimal intervention and in natural sync with the lunar cycle. Irrigation is prohibited and all work is done by hand due to the steepness of the east-facing slopes. In the cellar, Vittorio employs long maceration periods with skin contact and aging in large Slavonian oak casks. Vittorio's wines loyally express the enchanting, often haunting flavors and aromas that make Barolo unique. Rocche di Castiglione is one of the classic historic vineyards of Barolo and has always been famous for producing wines with expressive aroma, elegance and finesse.
