

# MONCHIERO

## LANGHE NEBBIOLO

---



**Wine Maker:** Vittorio Monchiero  
**Designation:** Langhe DOC  
**Location:** Castiglione Falletto  
**Vineyard Size:** 2.47 acres  
**Average Age of Vines:** 11 years  
**Exposure:** Southeast  
**Elevation:** 787 ft.  
**Soil:** Clay  
**Varietal:** 100% Nebbiolo  
**Training System:** Guyot  
**Vine Density:** 1,417 / acre  
**Harvest Method:** Hand picked  
**Harvest Date:** End of September  
**Yield:** 8,031 lbs. / acre  
**Maceration Period:** 20 days in stainless steel  
**Maceration Temperature:** 84° F  
**Fermentation:** 20 days in traditional tanks with pump-over  
**Fermentation Temperature:** 84° F  
**Cases Produced:** 500  
**Cellar Potential:** 10 years  
**UPC:** 0 20106 50276 5

---

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 located in Castiglione Falletto was established in the 13<sup>th</sup> century and purchased 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 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 for his Barolos, Vittorio's wines loyally express the flavors and aromas that make Piedmont's wines unique. The fruit for this Langhe Nebbiolo is grown in Monchiero's vineyards around Castiglione Falletto - a town known for bold wines. But this young, fresh wine is sourced from younger vines and is bottled within one year of the harvest. Ready to drink now, it is lush and lively with ripe fruit and smooth tannins.

---