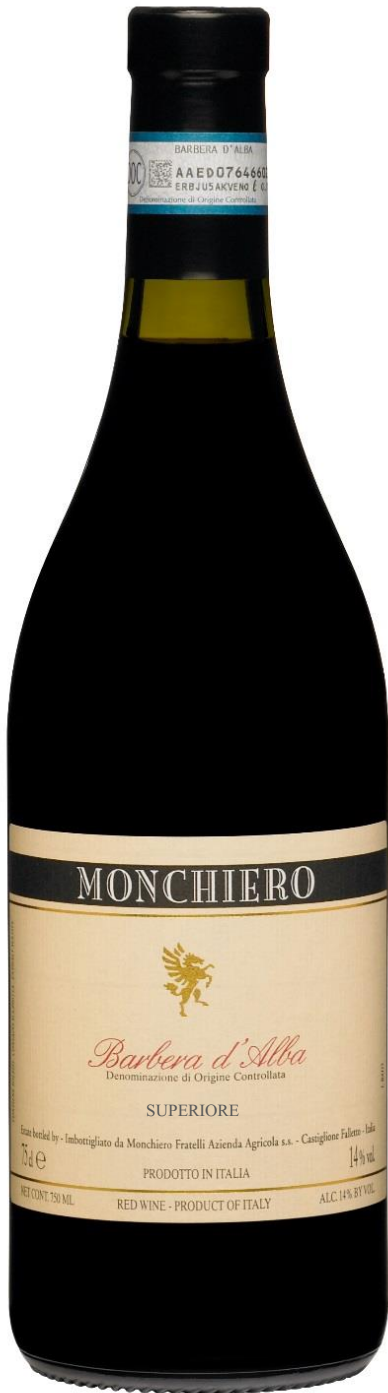


MONCHIERO



Barbera d'Alba Superiore

Barbera D'Alba D.O.C. Superiore, Piedmont, Italy

GRAPE VARIETY

100% Barbera

VINIFICATION

This *Superiore* Barbera is produced from vines next to the Bricco Boschis and Momprivato vineyards in Castiglione Falletto and also from the hamlet of Scaparoni in Alba. After a precise and careful harvest the wine undergoes a long, 15 day maceration period followed by a slow fermentation. It is then aged for one year in large Slavonian oak barrels before bottling.

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

Aromatic with violet, plum and berry notes. This is a dry, full-bodied Barbera with lush plum and blackberry flavors, balanced by round tannins and bright acidity.

FOOD PAIRING

A great match for dishes made with tomato sauce, pasta, and pizza. Excellent with cured meats and cheeses.



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