

MONCHIERO

Barolo Montanello

Barolo D.O.C.G., Italy

GRAPE VARIETY

100% Nebbiolo

BACK STORY

For generations the Monchiero family lived on the Montanello estate and worked the vineyard as sharecroppers. When the system was abolished in the late 1960s, the family left and created their own winery in Castiglione Falletto. A few years ago Vittorio Monchiero acquired a small parcel of the Montanello vineyard. 2011 marks the first release of this wine and represents a triumphant homecoming for the Monchiero family.

VINIFICATION

Once 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 with pump-over. Aged for three years in Slavonian oak casks with an additional two years in bottle.

TASTING NOTE

Aromatic and with ripe red fruit and notes of mineral and citrus. This is a powerful full-bodied wine with fairly soft tannins which provide good structure.

FOOD PAIRING

Roasted red meats and aged cheeses.



92 JAMES SUCKLING.COM
2011 Vintage

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