

MONCHIERO



Barolo Riserva

DOCG Barolo, Italy

GRAPE VARIETY

100% Nebbiolo

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

This single vineyard wine is produced with the best Nebbiolo grapes from the Pernano vineyard. Located in the village of Castiglione Falletto, this east-facing vineyard is on a moderately steep slope. The vines are exposed to morning sun and the soil is rich in clay, making for a fruit forward, full-bodied wine. This wine has excellent structure with firm tannins, solid ripe black cherry fruit, a hint of tobacco, and a slightly floral aroma.

FOOD PAIRING

Pairs well with roasted red meats and aged cheeses. Decanting 30 minutes before serving is recommended.

92 Wine Enthusiast

2008 Vintage



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