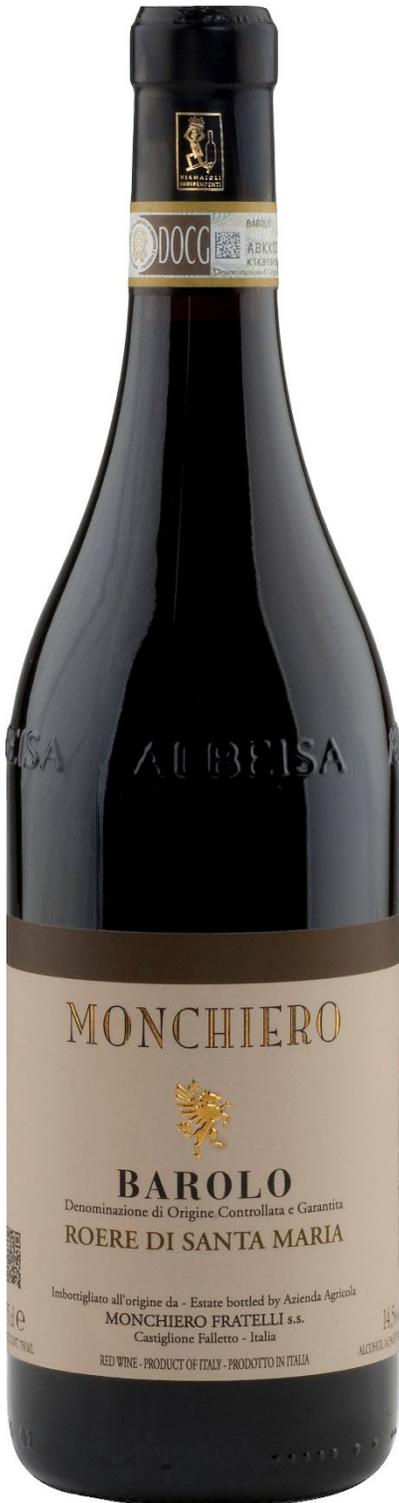


MONCHIERO



Barolo *Roere di Santa Maria*

DOCG Barolo, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

This Barolo is produced from the Roere di Santa Maria *Cru*, near Ciochini in La Morra. The soil is composed of yellow-reddish sand alternating with grey marl from the Helvetian-Tortonian age, which contributes to this wine's approachable nature. Monchiero is one of the only producers making Barolo from this charming vineyard. When 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 in stainless steel with pump-over. The wine is aged for three years in Slavonian oak casks followed by one year in bottle.

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

Dry, full-bodied, intense and aromatic, this Barolo exploits to the maximum extent the characteristics of the soil, producing a balanced wine with perfect alcohol content and a fine aromatic structure.

FOOD PAIRING

Hearty meals, red meat, truffle dishes, game and ripe, powerful cheeses.

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