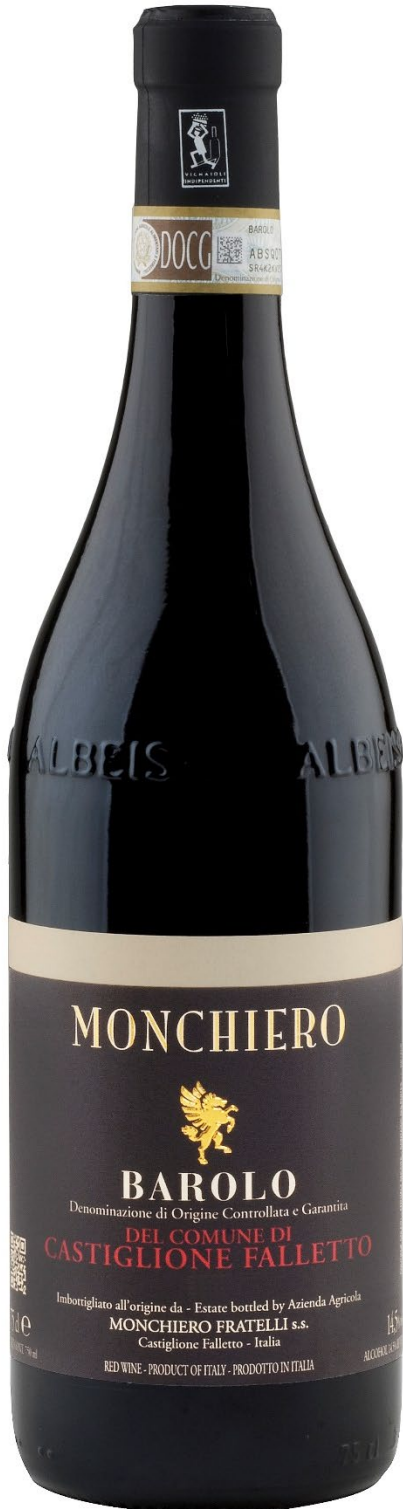


MONCHIERO



Barolo

'Del Comune di Castiglione Falletto'

Castiglione Falletto, Piedmont, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

This wine is principally produced from the 'Pernanno' vineyard, a legally classified *Menzione Geografica Aggiuntiva Cru* (MGA), specific to Barolo. But Monchiero also has excellent vines planted just below Pernanno which produce Nebbiolo grapes consistent with the formally designated cru. So, the Comune di Castiglione designation is applied instead of the MGA. Both plots are situated on the northern side of Castiglione Falletto, and are relatively steep with eastern exposure. The soil here is composed of clay and blue grey marl, and typically produces supple, fruit driven Barolo. 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. Aged for three years in Slavonian oak casks followed by two years in bottle.

ESTATE

The Monchiero family (*pronounced "Mon-khee-eh-ro"*) owns 25 acres of vineyard in Piedmont spread throughout the region, including several renowned plots in Barolo. 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

This Barolo offers aromas of rose petal, underbrush and leather. The dry and full-bodied palate presents green tea leaves combined with hazelnuts, dried cherries and caramel, alongside taut youthfully exuberant tannins and fresh acidity.

FOOD PAIRING

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

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