

MONCHIERO



Barolo 'Del Comune di La Morra' La Morra, Piedmont, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

La Morra is a famous village (or 'commune') in Barolo renowned for producing charming, elegant wines. But this wine is technically sourced from the 'Roere di Santa Maria' vineyard within La Morra. Roere is a legally classified *Menzione Geografica Aggiuntiva Cru* (MGA), specific to Barolo. This was the first vineyard planted by Vittorio's grandfather, and Monchiero remains one of only four producers who own vines in this MGA. As such, it is a lesser known cru, and Monchiero decided to apply the more recognizable Commune di La Morra designation. 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. The grapes are harvested toward the end of October, and hand harvested with great care. Maceration lasts 20 days at approximately 60°F in stainless steel, followed by 18 - 24 days of fermentation in stainless steel with pump-over. Aged for two years in Slavonian oak casks followed by an additional eight months 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

Heady aromas of pink flowers combine with leather, hazelnuts and cherry in this gorgeous wine. The palate, redolent of sweet raspberry and subtle spice, persists well into the long finish.

FOOD PAIRING

Pair with Pasta Carbonara or other egg-based dishes, anything with truffles and Gorgonzola cheese.

2018	91	WINE ENTHUSIAST
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THE MARCHETTI COMPANY

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