

MONCHIERO



Barolo

Castiglione Falletto, Piedmont, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

This Barolo is produced from the Pernanno vineyard in Castiglione Falletto. This is one of the better crus in the commune. The exposition is east-southeast like Rocche, but Pernanno's altitude is a bit lower, the gradient is not as steep, and it is not perched upon a cliff, so the soil is very different. It is deeper and denser with more clay. Monchiero will produce a new single-vineyard bottling from this site beginning with the 2016 vintage. 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 2 years 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 with big structure and complexity. This is a sensual wine.

FOOD PAIRING

Hearty meals, red meat, truffle dishes, game and ripe cheese.



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