

MONCHIERO



'Il Segreto di Vittorio' Langhe Nebbiolo DOC Castiglione Falletto, Piedmont, Italy

GRAPE VARIETY
100% Nebbiolo

"THE SECRET OF VITTORIO"

For many winemakers in Piedmont, the 2014 vintage was the most challenging in 25 years. Persistent rain strained the ripening process and encouraged the threat of fungal diseases. Multiple hailstorms added to the difficulties. It's a vintage that wine drinkers may think to take a pass on, but here lies a great silver lining. Many Barolo producers chose to use their Nebbiolo grapes to instead produce a declassified Langhe Nebbiolo, opting to create a wine of exceptional value. Owner, Vittorio Monchiero chose this route to create a unique wine with a "secret" inside. "Il Segreto di Vittorio" is produced with Nebbiolo grapes from the famed "Barolo Rocche" single vineyard. The vineyard's southeastern exposure and steep slopes ensure for excellent ripening and good drainage even in wet, challenging vintages.

VINIFICATION

The grapes are handpicked then macerated for a period of 20 days in stainless steel. Fermentation takes place at controlled temperatures for 20 days. The wine is then aged in large oak barrels for 18 months.

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

Bright ruby red color. Fruity aromas of cherry and plum with hints of tar and roses. Dry, with complex fruit and herb flavors and bright acidity makes this a very food-friendly wine.

FOOD PAIRING

Pair with ribeye steak, sausage and rich, buttery pastas topped with salty cheese. Dishes with butternut squash, garlic, mushrooms and truffles are all great matches.