

# MONCHIERO



## Langhe Arneis

Langhe DOC, Piedmont, Italy

### GRAPE VARIETY

100% Arneis (Italian for “little rascal” because it’s difficult to grow)

### VINIFICATION

Vinified without skins. Fermented at 64°F for 20 days. After fermentation the natural deposits are eliminated. The wine is left to rest at 39°F in stainless steel vats until spring, when it is filtered and bottled.

### 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

Straw yellow color with a refreshing and pleasant aroma of green apples. The fresh fruit flavor is dry, stimulating and delicate. It is medium-bodied with good acidity and great minerality that keeps the wine fresh and pleasing.

### FOOD PAIRING

Appetizers, fish dishes, and lighter meats such as veal, chicken and pork.



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