

MONCHIERO

BARBERA D'ALBA SUPERIORE



Wine Maker: Vittorio Monchiero
Designation: Barbera D'Alba DOC
Location: Castiglione Falletto
Vineyards: Hillsides of Castiglione Falletto
Vineyard Size: 1.68 acres
Average Age of Vines: 11 years
Exposure: Southeast
Elevation: 650 ft.
Soil: Primarily clay
Varietal: 100% Barbera
Training System: Guyot
Vine Density: 1450 / acre
Harvest Method: Hand picked
Harvest Date: Late September
Yield: 8,000 lbs / acre
Maceration Period: 15 days in stainless steel tanks
Fermentation: 15 days in traditional tanks with pump-over
Fermentation Temperature: 82° F
Aging: 1 year in 1,500 L casks
Wood: Slavonian oak
Additional Bottle Aging: 1 Year minimum
Cases Produced: 600
Cellar Potential: 10 years
UPC: 0 20106 50251 2

Vittorio Monchiero owns 25 acres of vineyard spread throughout the communes of Castiglione Falletto, La Morra, Alba, Roddi and Verduno in Piedmont. The small winery located in Castiglione Falletto was established in the 13th century and purchased by Vittorio's father and uncle in 1954. Vittorio was trained at the renowned oenological institute in Alba and remains committed to the region's traditional practices opposed to the flashier international style that has taken root in many of Piedmont's cellars over the last few decades. Favoring long maceration periods with skin contact and aging in large Slavonian oak casks, Vittorio's wines loyally express the flavors and aromas that make Piedmont's wines unique. The fruit for this Barbera D'Alba Superiore is grown in Monchiero's vineyards around Castiglione Falletto - a town known for bold wines. The wine is a robust balance of Barbera's naturally high acidity with generous fruit and moderate tannins woven into a hearty, aromatic wine perfect for the table.

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