

MONCHIERO

BAROLO ROERE



Wine Maker: Vittorio Monchiero
Designation: Barolo DOCG
Location: La Mora
Vineyard: Roere
Vineyard Size: 1.73 acres
Average Age of Vines: 15 years
Exposure: South
Elevation: 918 ft.
Soil: Clay
Varietal: 100% Nebbiolo
Training System: Guyot
Vine Density: 1,619 / acre
Harvest Method: Hand picked
Harvest Date: Early–mid October
Yield: 6,246 lbs / acre
Maceration Period: 20 days in stainless steel
Maceration Temperature: 68° F
Fermentation: 20 days in traditional tanks with pump-over
Fermentation Temperature: 84° F
Aging: 3 years in 5,000 L casks
Wood: Slavonian oak
Additional Bottle Aging: 1 year minimum
Cases Produced: 500
Cellar Potential: 15+ years
UPC: 0 20106 50277 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 is located in Castiglione Falletto and was founded 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 for 3 years, Vittorio's wines loyally express the enchanting, often haunting flavors and aromas that make Barolo unique. The Roere vineyard is situated in the commune of La Morra where the ancient soils formed in the Tortonian age produce Barolo's most feminine wines with a perfumed, graceful, supple and seductive character that may be enjoyed in youth and maturity.
