

MONCHIERO

LANGHE NEBBIOLO



Wine Maker: Vittorio Monchiero
Designation: Langhe DOC
Location: Castiglione Falletto
Vineyard Size: 2.47 acres
Average Age of Vines: 11 years
Exposure: Southeast
Elevation: 787 ft.
Soil: Clay
Varietal: 100% Nebbiolo
Training System: Guyot
Vine Density: 1,417 / acre
Harvest Method: Hand picked
Harvest Date: End of September
Yield: 8,031 lbs. / acre
Maceration Period: 20 days in stainless steel
Maceration Temperature: 84° F
Fermentation: 20 days in traditional tanks with pump-over
Fermentation Temperature: 84° F
Cases Produced: 500
Cellar Potential: 10 years
UPC: 0 20106 50276 5

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 for his Barolos, Vittorio's wines loyally express the flavors and aromas that make Piedmont's wines unique. The fruit for this Langhe Nebbiolo is grown in Monchiero's vineyards around Castiglione Falletto - a town known for bold wines. But this young, fresh wine is sourced from younger vines and is bottled within one year of the harvest. Ready to drink now, it is lush and lively with ripe fruit and smooth tannins.
