

MONCHIERO



Barolo Riserva

REGION

DOCG Barolo, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

At an altitude of 300 meters, the southeast facing vineyard is located in the Ciocchini Di La Morra, in the Roere region in sandy and calcareous soil. Traditional vinification is followed by four years of aging, three of which are in oak.

FLAVOR PROFILE

A full flavored yet elegant red wine with a long lingering finish.

SERVING SUGGESTIONS

Goes well with red meat and aged cheeses.

THE MARCHETTI COMPANY | SCOPERTA IMPORTING COMPANY, INC.

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