



Monchiero

Barolo "Rocche Castiglione Falletto Riserva"



Varietal: 100% Nebbiolo

Elevation:

Practice:

Dry Extract:

Appellation: Piemonte, Italy

Production:

Alcohol:

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

Dry, full-bodied, intense and aromatic with big structure and complexity. This is a sensual wine.

Aging:

Aged for three years in Slavonian oak casks followed by 2 years in bottle.

Winemaking:

This exceptional cru is small and extremely steep with southeastern exposure. The field is composed of compact clay with some sand. When the grapes reach their ideal ripeness, they are hand harvested with great care. Maceration lasts 20 days at approximately 82° to 84°F in stainless steel, followed by 20 days of fermentation in stainless steel with pump-over.

Food Pairing:

Hearty meals, red meat, truffle dishes, game and ripe cheese.

Accolades:

2012 Wine Enthusiast – 91 pts

2009 Wine Enthusiast – 94 pts

2006 Wine Spectator – 93 pts