

OGNI USS A L'HA SO TANBUSS



Monchiero Carbone



R O E R O



Unique.

Not many parts of the world are uniquely blessed by nature and allow for delicious grapes to grow and then lead to the production of truly special wines. The Roero is definitely one of these: a land with a century-long wine-making heritage. Numerous Monchiero Carbone labels receive accolades all around the world year after year, because they are wines rich in identity and high quality. Thanks to their properties, they have turned the Monchiero Carbone brand into a symbol and the number-one representative of the Roero, a land which turned the unique feature of its land into a treasure.



TRADITION
EVOLUTION
CONTEMPORARY



Not many parts of the world are uniquely blessed by nature and allow for delicious grapes to grow and lead to the production of special wines.



ROERO
PIEMONTE,
ITALIA





High-quality wines.





Our land.

We are in Piedmont, specifically in the geographical area of Roero, between Langhe and Monferrato, in the heart of the wine region, now recognised as UNESCO World Heritage.

The landscape is unique and it features a succession of rolling hills, until you reach the waters of the river Tanaro. Your eyes feast on a rapid sequence of landscapes, from the wild beauty of the hamlets, to the jagged crests; from the orderly vineyards, to the chestnut and hazelnut trees, and orchards in bloom.

The soil here is clayey-calcareous, generally light and, in some parts, rich in sand. As a matter of fact, 250,000 years ago lay the bed of an ancient sea, which has now retracted, leaving stratifications of shell, sea urchin and fish fossils behind. This is where our vines have their roots: this is the birthplace of our wines.

TRADITION IS OUR CULTURAL HERITAGE



The Company.

Monchiero Carbone was established in Canale in 1987, when the large eighteenth-century farmstead of via S. Stefano Roero was first purchased. Marco Monchiero, an affirmed oenologist, and his wife Lucetta Carbone, combined land and a wine-making tradition, bringing to life to a story, which is now back in the spotlight thanks to the enthusiasm of Mr and Mrs Monchiero's son, Francesco, who took over the business in 1995.



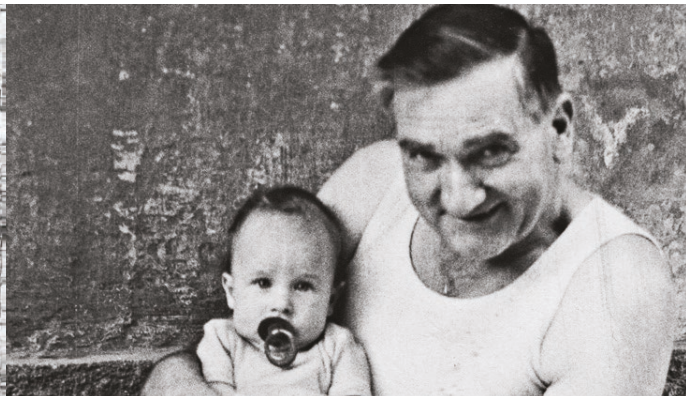
The Monchiero family.



The estate has grown over the years, thanks to the implantation of several grape varieties. One is the Arnei variety located on the Renesio hill, where the Arnei grape is said to have originated from according to historical documents dating back to 1478; another is the Nebbiolo variety, in the hamlet of Frazione Anime. Francesco has also doubled the number of Monbrione and Printi vineyards and has set up a 25-acre farmstead in the municipality of Priocca, on Bric Genestreto, a rolling hill near the river Tanaro, rich in magnesium and surrounded by wild camomile.

In 1918, great-grandmother Clotilde Valente, of the Monchiero side of the family, purchased the Monbirone vineyard thanks to her wedding dowry. She personally took care of the vineyard throughout her life, as she waited for her husband Giovanni, who had emigrated to the US and then had left for the Great War, to finally return.

In the early 1900s, Enrico Carbone also got married. His young wife, Lucia Gioetti, brought a large enough dowry to purchase land on the hills of the Tanon (Tanùn) in the municipality of Vezza d'Alba. Here, Enrico, known as Ricu, immediately wanted to plant an Arnei vineyard, in order to exalt the fragrances and sweetness of that wine, which brought joviality to the dinner tables both of great celebrations and convivial moments shared with friends.





These two stories, which connect the lives of our ancestors to the history of vineyards, are ones we have heard many times while gathered round the fire and they bear witness to the fact that this land meant everything to former generations of farmers.

The whole family felt bound to the vineyard: they cultivated it for generations, spurred by need and a sense of pride. Two lands, two families, joined by blood and by land.



A P R O V E R B I A L

W I N E



O G N I U S S A L ' H A S O T A N B U S S

Our philosophy.

Our production choices support the history and culture of this land and our objective is to exalt the diversity of each grape harvested on our hills and in our plots. In order to achieve great results, we must start from the microcosm that is our land, and guarantee its well-being and maintenance through well-thought out environmental sustainability and agronomic management.

Our skills in wine-making, ripening and ageing come into play when optimising the quality of the grapes. We are firmly convinced that a good wine producer knows how to exalt the features of the fruit the land has given him. Each and every single sip must enclose the aromas, flavours, emotions and passion of our unique land, the Roero. Our role is therefore to decide which operations are pivotal in



order to showcase the excellent of our wines! In each sip you must be able to sense the aromas, flavours, emotions and passion of our truly singular, small, and non-globalised land, no matter how near or far away from it you may be!

The Piedmontese proverb which features on each and every Monchiero Carbone wine bottle label encapsulates this concept. "OGNI USS A L'HA SO TANBUSS"

In Piedmontese dialect, this literally means that "every door has its clapper", meaning that every family has its peculiarities. But what we mean is that behind every door of our cellar, you will find a unique story, made of personality, tradition and secrets, one which cannot be replicated in any other cellar. If you take the opportunity to enter our door, you'll find our singular style and will taste all the sensations and complexities reflected in our wines.

As a matter of fact, the saying also describes our feelings towards the wines of the Roero, because every hill, so different one from the other, produces a truly multi-faceted wine!

Behind the door
of our wine cellar,
you will find unique
stories of people,
traditions and secrets.



Mombirone

PRODUCT OF ITALY
6 x 750 ml



Mombirone

Vino da Tavola

ottenuto dalla esclusiva vinificazione delle uve
prodotte nel proprio vigneto sito sulla collina di
Mombirone, nel territorio del comune di Canale
d'Alba, ed impiantato per l'80% a **BARBERA** e
per il 20% **BONARDA**.

litri 0,72

MONDO FRANCESCA
produttrice in Canale

5720 | CN

VINIFICATA

1978





The wines.

ROERO ARNEIS DOCG RECIT



The Arneis is one of Piedmont's oldest white grape cultivars. It is native to the Roero where it has been grown since the 16th century. This medium-small fruit and compact bunch does not yield many grapes and ripens in the second half of September. The "ReCit" is a combination of multiple vines planted in different municipalities of the Roero.

This wine allows us to have a comprehensive view of what this incredible land has to offer. "ReCit" in Piedmontese dialect means "little King", and we truly believe that the Arneis represents royalty within the context of native Italian wine varieties. This wine is fragrant, has an intense aroma and features a long, well-balanced acidity which is supported by a rich body and structure.

Thanks to its fragrance, it is ready from the subsequent spring and can be preserved to excellent standards for several years.

It is an ideal match for fish and appetizers, but its abundant structure makes it suitable for serving with full-flavoured dishes and aperitifs.

Production area: Roero, municipality of Canale, Veza and Priocca

Altitude: 250-300 metres

Yield per hectare: 10 tons

Alcohol content: 12.5-13.0

Acidity: 5.0-5.5 g/l

Bottle size: (0.75 lt) and (0.35 lt)

First year of production: 1993

Colour: intense straw yellow

Nose: it stands out for its intense and engaging aromas of ripe fruits (apple and pear), enriched with hints of almond.

Taste: mouth-filling entry, packed with soft and sensual tactile sensations, followed by an intense - though never flabby - feel; a full, dry finish.

Food pairings: due to its characteristics, its ideal pairing is a flan or a cream of vegetable soup.

ROERO ARNEIS
DOCG
CECU D'LA BIUNDA



The Arneis, an exclusive vine of the steep Roero hills, together with Nebbiolo, is the architect of our area's fine reputation in the world of wine. This has inspired us to craft this selection, with the intention of offering a further opportunity to highlight the breeding and potential of this great variety.

The grapes are grown on the soft, limy soil of hills surrounding the Zezza Valley and the slopes that act as a buttress against the Rocche of Canale on the renowned Renesio hill (where this particular white variety is said to have once been known as the "white Nebbiolo" to underline its quality and importance).

On this type of ground Arneis is able to express all its aroma and elegance. This wine features intense, floral aromas; it entices the palate, while the refinement of its lingering, structured taste that charms the palate is set to improve over the years to come. We decided to dedicate this wine to our grandfather Francesco Carbone, better known as "Cecu d'la Biunda" or "Son of the blond woman" in local dialect, as a nod to him for the Arneis he planted in his vineyards, and the seeds he instilled in our hearts.

Production area: Roero, municipality of Canale and Zezza d'Alba

Altitude: 250-350 metres

Yield per hectare: 7.5 tons

Alcohol content: 12.5-13.0

Acidity: 5.5/6 g/l

Bottle size: (0.75 lt);

First year of production: 2004

Colour: intense straw yellow

Nose: this wine features an intense olfactory sensation. It features great depth that evolves slowly into fresh aromas, which vary from white currant to sage and hints of mint.

Taste: entry onto the palate is strongly marked by a splendid freshness of flavour, which gradually shows its true power and mouth-filling qualities. It gradually develops into a rich and very long finish on which white currants stand out.

Food pairings: due to its refined aroma and palate, it pairs perfectly with seafood risottos and oven-baked fish.

LANGHE
FAVORITA
DOC



La Favorita reached the Roero along the old salt and oil routes that have long linked Piedmont to Liguria and found the sandy Roero landscape, well-exposed to the sun, the ideal conditions for its development, so harmonious to create a unique golden fruit.

This wine variety is better known as the Vermentino or Pigato in Liguria, while in the Roero it was called in dialect "Furmentin", thanks to the golden yellow colour its grape turns upon ripening, which are reminiscent of the colours of wheat upon harvesting.

Over time, La Favorita has carved itself a place of honour amongst the white wines of the Roero, but its story isn't all that recent; some historic documents mention the wine-making of the Favorita already back in 1676, while it was discovered in the 1800s that it was very much appreciated as a table grape. Here in the Roero the sandy, sun-kissed hilltops have proved to provide ideal growing conditions for this varietal. It is in the sandy and sun-kissed hilltops of the Roero that the Favorita has found its perfect territory, the only lands capable of limiting vegetative vigour and bringing its golden grape to full ripening: the result is a sweet and versatile wine, which we produce paying a great deal of attention to its typical characteristics.

Production area: Roero, municipality of Canale and Veza d'Alba

Altitude: 250-350 metres

Yield per hectare: 7.5 tons

Surface: 2 hectares (5 acres)

Alcohol content: 12.5-13.0

Acidity: 5.5/6 g/l

Bottle size: (0.75 lt)

First year of production: 2004

Colour: bright golden yellow

Nose: it has a velvety, floral bouquet with hints of hawthorn, peach, apricot and green apple.

Taste: lively, round and crisp, leaving a nice almondy finish on the mouth, an aroma that is best appreciated when the wine is young.

Food pairings: as an aperitif and with puff pastry snacks, mini omelettes, vegetable risottos, steamed fish and eggs, for which it is by far one of the most suitable wines.

VINO ROSATO



The rosé version is produced with Barbera and Nebbiolo grapes. Wine-making process: Maceration takes place for about 12 hours; this is followed by fermentation which lasts about 3 weeks in steel tanks at a controlled temperature of 15 degrees. After ageing on the lees for about 3 months, the rosé is ready to be bottled. It is a fresh wine which is best served when young and it has great versatility when being combined with foods. Aroma of wild strawberries and hints of cherry; this wine features a soft and harmonious taste and a great freshness on the palate, due to the richness of the Nebbiolo tannin.

The colour is a light-ruby pink.

Alcohol content: 12.5

Acidity: 5 g/l

Bottle size: (0.75 lt)

Serve at: 7-8°C

Colour: the colour is a light-ruby pink.

Nose: aromas of wild strawberry and cherry notes on the nose.

Taste: it is a soft and harmonious wine which is clearly fresh to the palate, due to the richness of the Nebbiolo tannins.

Food pairings: great for a cool drink, rosé wine is particularly suited to appetizers, rice dishes, fish dishes but also white meats and poultry, while in hot weather can safely accompany the entire meal.

LANGHE BIANCO
DOCG
TAMARDÌ



"Tamardi" is a rare, old Piedmontese term once used by people here to express surprise when they came across something unexpected. With its capacity for producing both excellent whites and outstanding reds though, the Roero has now been recognised for many years as one of the very best wine-growing areas in Piedmont.

"Tamardi" has been crafted from a selection of the finest Chardonnay and Sauvignon grapes grown in the Roero, which are used to produce a wine that is capable of improving over time. Since the 1995 grape harvest, our company offers a combination of Chardonnay (70%) and Sauvignon.

After a careful selection of the grapes and their separate wine-making (given the different ageing times), the musts obtained are fermented in casks where they remain in contact with their own yeasts for the following six months, with gradually less frequent bâtonnages being performed.

Following on from this period in wood, "Tamardi" is bottled and cellared for a further 10 months before being released onto the market.

Production area: Roero, municipality of Canale

Altitude: 250 metres

Yield per hectare: 9 tons

Alcohol content: 12.5-13.0

Acidity: 5.5-6.5 g/l

Bottle size: (0.75 lt)

First year of production: 1995

Colour: intense straw yellow.

Nose: good intensity of aromas, ranging from the classic initial undertones of apple to its more hallmark hints of vineyard peaches, encapsulated overall in an elegant and harmonious bouquet.

Taste: round, docile character immediately evident on entry, with fruity fullness perfectly balanced with crispness; body and substance are then expressed in a long, full, lingering finish.

Food pairings: with its full-bodied, perfumed character, it is recommended for serving with grilled shellfish, or with more simple dishes like agnolotti pasta in a butter-sage sauce.

R O E R O
D O C G
S R Ü



The Roero is a range of hills located in southern Piedmont. It is bordered to the west by the great plain, to the north by the Monferrato, and to the south by the Langhe, from which it is separated by the River Tanaro. The Nebbiolo has always been grown on the steep slopes of the Roero.

This great and noble Piedmontese varietal, thanks to the soil - calcareous, as in the Langhe, but softer - produces wines that are packed with aromas and plenty of body without being overwhelming. The resulting wines present balanced tannins and a great elegance matched by their mouth-filling qualities. This natural balance between body and tannins means that the Roero "Srü" can be fully appreciated after two years, and it will reach its peak after a medium-long period of ageing. The grapes are picked in mid-October, and undergo lengthy, traditional-style fermentation, with long periods of contact between the skins and liquid, to extract as much as possible from the skins. The wine is then drawn off the skins, and matured in small French oak casks for around 18 months before completing its ageing in the bottle.

Production area: Roero, municipality of Canale

Orientation: 1/2 South - 1/2 West

Altitude: 350 metres

Yield per hectare: 6/7 tons

Alcohol content: 13.0-13.5

Acidity: 5.0-5.5 g/l

Bottle size: (0.75 lt), Magnum (1.5 lt) and Double Magnum (3.0 lt)

First year of production: 1990

Colour: lively, with bright soft ruby-red hues.

Nose: its great complexity means that the aromas develop slowly, blossoming into refined fruity hints of raspberry, followed by aristocratic undertones of spices and liquorice.

Taste: austere entry, with the tannins starting out slightly pronounced before gradually softening nicely into a long, stylish finish on which Roero's fruity/floral vein is brought on to the fullest.

Food pairings: the elegance of the tannins makes it an ideal match for T-bone steaks and grilled veal fillets.

ROERO RISERVA DOCG PRINTI



Monchiero Carbone have been making Roero “Printi” since 1997, which is remembered as one of the most interesting vintages of the decade. This selection produces a wine that could measure itself against the more structured Piedmontese reds, and deal confidently with decidedly long periods of ageing without surrendering the elegance that is typical of the Nebbiolos originating on the steep slopes of the Roero. The grapes grown on the calcareous lands of the Frailin hill. The exposure to the west allows the grapes to benefit from dry, hot summer days, as well as enjoying the last few warm rays of the setting sun in autumn: this is essential for varieties such as the Nebbiolo, which take longer to ripen, a feature which is often forgotten. Grown following traditional Piedmontese methods, the grapes are picked in the middle of October. The fermentation is always long and slow so as to allow all the natural elements contained in the grapes to develop in the wine. It is then drawn off into different fill barrels, where it completes its malolactic fermentation and remains for at least 24 months. After a further year of maturing in the peace and quiet of our old cellars, the wine is bottled in preparation for its release. With its expansive, fruity nose, followed by a full body and long finish in the mouth, the taste is dominated by the elegance of Roero tannins. It is a wine that will continue to improve with lengthy ageing in the bottle.

Production area: Roero, municipality of Canale

Orientation: West

Altitude: 350 metres

Yield per hectare: 5 tons

Alcohol content: 13.5-14.0

Acidity: 5.0-5.5 g/l

Bottle size: (0.75 lt), Magnum (1.5 lt), Double Magnum (3.0 lt)

First year of production: 1997

Colour: a ruby-red hue, giving greater intensity without taking away any of its brightness.

Nose: intense and very deep, with unmistakable aromatic facets; an initially ethereal impact gives way to hints of raspberry and blackberry, which are rendered more complex by a background of sweet spices (cinnamon) and noble wood.

Taste: great character showing through dense tannins and a magnificent alcohol/tannin balance; after a full-bodied, almost chewy entry, the silky soft tannins gradually spread out into a long, round finish.

Food pairings: greater structure and body demand richer, tastier dishes, such as casseroles, braised beef in red wine, roast goose or wild boar stew.

BARBERA D'ALBA MONBIRONE DOC



MonBirone is the most celebrated hill in Canale, as it is home to the sanctuary dedicated to Our Lady of MonBirone, to whom the people of the town are very devoted. Our vineyards lie around the top of the hill facing east, south and west, enabling us to mitigate any variations in temperature which may occur between different vintages, and obtain a consistent quality. The roots of our family's wine-growing tradition are to be found in these vineyards, as it was here on this very hill, in 1918, where Tilde Valente purchased her first small plot, and planted the Barbera vine which had already yielded excellent results on its loamy-limy soil for centuries.

And it is here that our very best Barbera grapes are still grown to make the Barbera d'Alba MonBirone. The harvest generally takes place during the first two weeks of October, and crushing is then followed by a traditional-style alcoholic fermentation lasting 15/20 days. After drawing off, the wine is transferred into small 225-litre barrels for the malolactic fermentation, with an ageing period that can last between 15 and 20 months.

After bottling, the wine's development is then completed in our cellars underground, where it stays for around 6 months prior to its release.

Production area: Roero, municipality of Canale

Orientation: one-fourth facing east, one-fourth south, and half west

Altitude: 300 metres

Yield per hectare: 6 tons

Alcohol content: 13.5-14.0

Acidity: 5.5-6.5 g/l

Bottle sizes: bottle (0.75 lt) and Magnum (1.5 lt)

First year of production: 1960

Colour: deep, with intense shades of ruby-red enhanced by purplish hues.

Nose: excellent, layered and complex intensity and finesse, with aromas ranging from cocoa to toasted coffee to spices (juniper berries) and hints of cherry and plum.

Taste: great power showing on entry, with an alcoholic content that ensures initial smoothness immediately balanced out by an acidity which softens the fruity pulp. The finish is long and fresh, providing a nice balance between the fruit and the oak.

Food pairings: with its alcohol content and good acidity, it is recommended with all slow-cooked meat dishes, such as pork loin, stewed veal shank or beef stewed in red wine.

BARBERA D'ALBA
DOCG
PELISA



Barbera is the most widely-grown variety in Piedmont. The qualities distinguishing the Barbera grown in the Barbera d'Alba appellation, which encompasses both the right (Langhe) and left (Roero) sides of the River Tanaro are its finesse, body and elegance. The "Pelisa", which is ruby-red in colour, has a heady, fragrant smell; the palate is full and velvety and its freshness is exquisite. This particular wine is made from the estate's younger vineyards, which ripen in early October.

After harvesting, the wine-making process lasts for around 15 days, and is followed by a short period of maturation: 70% in stainless steel, and the remaining 30% in oak for one year.

The result is a product that could be defined as an easy-drinking wine, suitable for serving daily. It is the perfect glass of wine to accompany our meals every day.

Production area: Roero municipality of Canale and Priocca

Altitude: 250-300 metres

Yield per hectare: 9 tons

Alcohol content: 12.5-13.0

Acidity: 5.5-6.5 g/l

Bottle size: 0.75 lt

First year of production: 1992

Colour: deep ruby red with bright highlights.

Nose: forthrightly and fruitily intense, initial sensations of sour black cherry and cherry giving way to pleasantly earthy notes of damp soil.

Taste: despite a lack of structure and persistence, its fruity freshness makes "Pelisa" highly quaffable.

Food pairings: its fresh, fruity vein makes this wine an ideal accompaniment to grilled meats, especially pork chops and sausage.

LANGHE
NEBBIOLO
DOC
REGRET



One of the greatest grape-varieties in the world, Nebbiolo is the prince of vine-growing around the town of Alba.

Langhe is indeed, the area's most extensive DOC appellation. It encompasses all the other local DOC appellations, including three of the most renowned Italian DOCG status wines: Barolo, Barbaresco and Roero. For some years now, Monchiero Carbone has been selecting the Nebbiolo grapes grown on these hills that have the perfect fragrance and structure to produce a wine that can already express the characteristics of this great varietal as early as the first year after the harvest.

The grapes used to make "Regret" are fermented following the classic Piedmontese technique of maceration on the skins for at least 15 days. After the fermentation, the wine is drawn off into casks, where it undergoes a malolactic fermentation and remains for a period of maturation lasting around six months. It is then bottled in late spring, and spends several more months in the peace and quiet of our cellars before it is ready to be enjoyed by our clients.

"Regret" has an alcohol content of 13 degrees, a floral and fruity bouquet which is typical of the varietal, and a wide-ranging taste that manages to be well-balanced thanks to the perfect equilibrium expressed by its tannins.

Growing area: south-western hillsides located in the municipality of Canale.

Altitude: 350 m above sea level

Soil: clayey-calcareous

Climate: dry hillside

Yield per hectare: 8 tons

Alcohol content: 12.5-13

Bottle sizes: 0.75 lt and 0.375 lt

Colour: fairly light, young ruby-red.

Nose: great all-round finesse, merging the varietal aromas of raspberries and wild strawberries with the floral undertones that are typical of the Roero soils.

Taste: medium body, featuring a good acidity and elegant tannins, matched by a punchy, vibrant and harmonious finish.

Food pairings: the tannic finesse of this Nebbiolo goes very nicely with pasta dishes accompanied by meat sauces.

PARZIALMENTE FERMENTATO
BIRBET
MOSTO D'UVA



Birbet is made by the wine-making of the Brachetto grapes grown in the Roero.

The Brachetto vine produces long, sparse bunches of small grapes which have very similar aromatic properties to the Moscato variety. Birbet is a sweet wine which produces a very fine creamy head. Deep red going on ruby, it has a soft, smooth flavour which is round and appealing.

Best served young, its intense aromatic qualities make it a great dessert wine.

Production area: hills to the left of the River Tanaro

Altitude: 200-300 m above sea level

Soil: prefers light, sandy soils in cool positions.

Climate: dry hillside climate, with good day-night variations in temperature.

Yield per hectare: 9-10 tons

Residual sugars: 100-120 g/l

Alcohol content: 5.5-6.5

Colour: deep red, with bright ruby nuances.

Nose: the unmistakable, classic nose of brachetto, with an intoxicating aromatic quality that recalls wild roses.

Taste: Its light structure make it a ready-to-drink wine, while a light creaminess adds an extra layer of complexity.

Food pairings: the most classic of matches sees Birbèt served with strawberries, but it is also recommended with plum tart.

THE MONCHIERO SELECTION



The Monchiero Carbone family's century-old experience in growing the vines and producing wines has led to the creation of wine selection of the highest quality. Well aware of the great appreciation of the historic Piedmontese vine varieties both in Italy and around the world, Monchiero Carbon has decided to select three great varieties from three important parts of the Piedmontese region: Barolo, Moscato d'Asti and Gavi di Gavi.



BAROLO DOCG



The Barolo, like the Barbaresco and the Roero, is a wine of exceptional quality, produced by Nebbiolo grapes. It has boasted the Controlled Designation of Origin status since 1980. An ambassador of Italian wine all over the world, the Barolo owes its origins to Camillo Benso, count of Cavour, who towards the mid 1800s began experimenting in the production of a wine which used the “michet”, “lampia” and “rosé” sub-varieties of the Nebbiolo vine. This led to the creation of a wine destined to become the piece de resistance of the Savoy dynasty, which was then offered as a gift to all the royal courts in Europe.

There can be no compromises when it comes to the “king of wine”: a long ageing process, first in wood, then in bottles, is the only way to reach excellence and to develop those refined and pungent aromas which distinguish the maturity of the Barolo.

The maximum yield allows is 80 quintals of grapes per hectare; in addition, rigorous pruning and thinning of the bunches during the summer entail a very limited fruit production.

The grapes are picked mid-October, following a slow fermentation and long maceration, during which the wine enriches itself with all the natural elements present in the skin. After racking, the wine is poured into wooden barrels, where it completes its malolactic fermentation and remains for at least 18 months. The Barolo completes its ageing in a bottle for another year, before making its debut on the market.

Vineyards: Barolo area

Altitude: 250/300m

Yield per hectare: 80

Residual sugar: 0.5 g/l

Alcohol: 14.00% vol

Acidity: 5.10 g/l

Bottle size: (0.75 lt)

First year of production: 2007

Colour: intense ruby red, tends towards garnet-red once aged

Nose: round, strong, spiced, with floral and fruity hints

Taste: full and elegant taste, well-structured with highly-elegant and well-balanced tannins, and a long and harmonious after-taste.

Food pairings: it goes well with meat ravioli, red meat dishes, boiled meat, braised meats and game. It is ideal with “toma” cheese of sheep and goat and aged hard paste cheeses.

MOSCATO D'ASTI DOCG



Moscato is one of the oldest grape-varieties in the world. Numerous references date it back as far as the Greeks and the Romans, who used to accompany their banquets with the celebrated Muscatellum. Piedmont is the region of Italy where Moscato has been most grown since the 1300s, and around 80% of the total production is still found here.

Aromatic, and sweet without being overwhelming, Moscato d'Asti is capable of surprising one and all: a wine that is both exceptionally easy for the less well-trained palates to appreciate, and sufficiently exhilarating to appeal to connoisseurs. What makes Moscato stand out from other wines is the light, sparkling quality it acquires through only partial fermentation of the sugar contained in the grape; the skilful wine-making process we undertake results in a highly fragrant, extremely appealing and elegant wine.

Production area: Roero - Municipality of S. Stefano Belbo

Altitude: 400 metres

Yield per hectare: 9 tons

Residual sugars: 100 g/l

Alcohol content: 5.0-6.5

Acidity: 5.5-6.5 g/l

Bottle size: (0.75 lt)

First year of production: 2007

Colour: straw-yellow with green highlights, with a mousse that forms a nice creamy ring.

Nose: its aromatic qualities focus on musky notes, underlined by hints of candied lemon, wisteria and lime.

Taste: as stylish and elegant as the nose, benefiting from the masterly balance between residual sugars and acidity, while the creamy finish confirms the perfect integration of the carbon dioxide.

Food pairings: the classic match is Moscato and corn cookies, or Moscato and zabaglione. You may also enjoy the freshness of Moscato with a fruit salad, fruit tarts, creamy creamy. Must serve cold, 6°-8 °C.



Via Santo Stefano Roero, 2
Canale (CN)

Ph +39 0173 95568
info@monchierocarbone.com

www.monchierocarbone.com

