



Monchiero Carbone
OGNI USS A L'HA SO TAMBUSS
— ROERO —



Printi Roero Riserva DOCG

Monchiero Carbone have been making Roero “Printi” since 1997, which is remembered as one of the most interesting vintage 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 aging without surrendering the elegance that is typical of the Nebbiolo grapes originating on the steep slopes of the Roero.

The grapes grown on the calcareous lands of the Frailin hill, in the cru Srü of the municipality of Canale. 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 autumn setting sun: this is essential for varieties such as Nebbiolo, which takes longer to ripen, a feature which is often overlooked. 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 aging in the bottle.

Grape variety: Nebbiolo 100%

Production area: Roero, municipality of Canale

Orientation: West

Altitude: 250 meters

Yield per hectare: 50 quintals

Vineyard surface: 3 hectares

Alcohol content: 13,5-14,0%

Acidity: 5,0-5,5 g/l

Bottle size: bottle (0,750L), Magnum (1,5L), Jeroboam (3L), Balthazar (12L)

First year of production: 1997

Sensory profile

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 (cocoa and 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. Ideal also with aged cheese like Parmigiano Reggiano or Castelmagno.