



## Montegalletto ROERO



### *FIRST VINTAGE: 1999*

*MONTEGALLETO is the Roero that has accompanied us on our journey until today. It originates from the vineyard planted by Flavio in the early '80s on this hill called MONTEGALLETO by the older generations of the village. It is said that the hill was renamed this way because it was the first hill to see the morning sun, and just like the rooster sings at the first light of dawn, hence MONTEGALLETO.*

**GRAPE VARIETAL:** Nebbiolo 100%

**PRODUCTION AREA:** Castellinaldo d'Alba – Roero

**SOIL:** sandy (66%) silt (30%) and clay (4%)

**EXPOSURE/ ALTITUDE:** south east - south west / 300m

**GROWING/PRUNING:** vertical trellis / Guyot

**DENSITY:** 5,000 vines per hectare

**YIELD PER HECTARE:** 40 hl

**HARVEST:** manually, end of September / half october

**VINIFICATION:** 15 - 18 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

**AGEING:** 12 months in tonneaux 500 L, 12 months in large oak barrels, 6 months in the bottle

**BOTTLES PER YEAR:** 4,000

**SERVE WITH:** roast meat, game, traditional piedmontese meat diches and medium-aged cheese

**SIZE:** 0,75 L - 1,5 L - 3 L - 5 L



*Famiglia Flavio Marchisio*