



# MONTEFIORE

The company was originally established and is still deeply rooted in Piedmont region, where everything recalls wine scents, with indelible traces of a centuries old winemaking heritage that has molded the heart and soul of one of the most charming and evocative landscapes in Italy. The secret of the Montefiore brand lies in the ongoing dialogue between past, present and future, with a merging of perspectives offering a framework to re-evaluate and interpret ancient and unchanged flavors in a contemporary twist, while constantly drawing their vital lymph from tradition.

The ability to foster unceasing growth and improvement, skillful pioneers of good taste while always having an open ear to satisfy its client's most specific needs, remaining faithful to the typicality of the past enriched by the remarkable opportunities offered by modern technologies: it's precisely this set of values and ambitions that make Montefiore a solid, winning group inspired by an ineradicable passion for excellent wine.

Montefiore favors a global, total quality concept, perceived not only as a tangible, ultimate goal, but rather as the beating heart infusing the whole production cycle with that special attention for detail that makes every single element play an essential part when creating products of renowned value and standing.



Appassimento  
Barbera



Barbera  
D'Asti



Barbera  
D'Alba



Barolo



## KEY SELLING POINTS



ONE OF THE TOP  
ITALIAN GROWING  
REGIONS



TOP QUALITY WINES



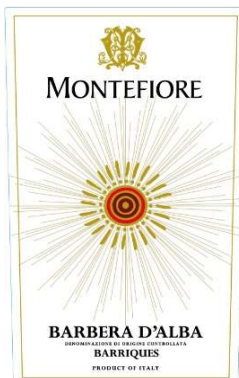
TRUE TO VARIETAL





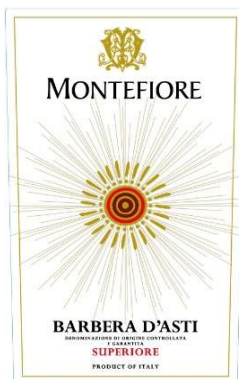
### Appassimento

**Varietal(s):** Barbera  
**Origin:** Piemonte, Italy  
**Case Size:** 12/750ml **Barcode:** 805673250499  
**Vinification:** Guyot training, 200-300 altitude, clayey-calcareous soil  
**Of Note:** Juice passed over lees of Barolo, stainless steel fermentation  
**Analysis:** ABV 14%, RS 10 g/l  
**Tasting:** Ruby red color, fruity & smooth with silky tannins and low acidity



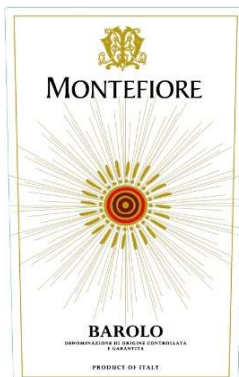
### Barbera d'Alba

**Varietal(s):** Barbera  
**Origin:** Alba, Piemonte, Italy  
**Case Size:** 12/750ml **Barcode:** 805673250529  
**Vinification:** Guyot training, 200-300 altitude, clayey-calcareous soil  
**Of Note:** 10 days skin contact, 18 months new French oak  
**Analysis:** ABV 14%, RS 3 g/l  
**Tasting:** Ruby red color, dry, silky tannins. Impressive!



### Barbera d'Asti

**Varietal(s):** Barbera  
**Origin:** Asti, Piemonte, Italy  
**Case Size:** 12/750ml **Barcode:** 805673250512  
**Vinification:** Guyot training, 200-300 altitude, clayey-calcareous soil  
**Of Note:** 10 days skin contact, 24 months French and Slavonian oak  
**Analysis:** ABV 16%, RS 3 g/l  
**Tasting:** Ruby red color, dry with silky tannins



### Barolo

**Varietal(s):** Nebbiolo  
**Origin:** La Morra, Piemonte, Italy  
**Case Size:** 12/750ml **Barcode:** 805673250482  
**Vinification:** Guyot training, 300-350 altitude, clayey-calcareous soil  
**Of Note:** 15 days skin contact, 3 yrs French oak  
**Analysis:** ABV 14%, RS 2 g/l  
**Tasting:** Garnet red color, elegant, dry with silky tannins, full bodied and balanced