



**MONTARIBALDI**<sup>®</sup>  
VINO DI  
VIGNA  
VINEYARD  
WINE

## PROFILE

In 1968 Pino Taliano founded Taliano Guiseppe. He acquired vineyards throughout the Piedmont and his desire was to create a diverse array of holdings that could highlight the different soils, climatic conditions and traditional varieties of the Piedmont. In 1994, Pino's son Luciano took over the reins and changed the name of the family business to Azienda Agricola Montaribaldi. The name Montaribaldi refers to the ancient Roman road that linked the winery to the different vineyards throughout the Piedmont, thus creating a philosophical and geographical umbrella that tie Luciano's forward looking Domaine to the rich viticultural history of the region. The vision of the Montaribaldi reflects the mantra of "place over process" and the winemaking is done in such a way as to bring this to fruition.

The 2017 vintage was dry and characterised by a mild winter with low rainfalls, and vines began to bud early. During the spring, sudden lower temperatures brought widespread damage from rain and hail; nevertheless, from May on, the weather changed and the second part of the season was favorable, although very dry. During autumn, rains together with unseasonal warmth made for an early harvest. 2017 was a complicated vintage for growers, but the quality of grapes is high.

## SPECIFICATIONS

**Wine:** Langhe Chardonnay Sitissa d'Le Favole

**Varietals:** 100% Chardonnay

**Appellation:** Langhe Chardonnay DOC

**Exposure:** West

**Soil:** Fine and calcareous

**Vineyard Age:** 50 years

**Pruning:** Guyot

**Harvest:** Manual

**Production:** 7000 bottles

**Vinification:** Grapes are destemmed and chilled, then put in the pneumatic press for a soft crush. The must is left for few days in stainless steel temperature-conditioned tanks for natural settling. The clear must goes through alcoholic fermentation, which lasts about ten days. The wine is then aged in 25% new barriques and 75% stainless steel, with full malolactic fermentation. The wine then ages while in contact with its lees.

**Alcohol:** 13.5%

**Tasting Note:** The wine has an intense straw yellow colour. Aromas tend to fruity notes and some toasted hints due to the aging in oak barrels. This Chardonnay has great persistence and balanced acidity, making it the perfect to be pairing with sushi and sashimi.



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