



MONTARIBALDI®

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.

2014 was characterized by frequent rainfalls during the spring and summer. This anomaly caused it difficult to manage the canopy. However the favorable late-summer and fall weather allowed good ripening of the grapes, particularly with the later-ripening grape varieties like Barbera and Nebbiolo.

SPECIFICATIONS

Wine: Barbaresco Palazzina

Varietals: 100% Nebbiolo

Appellation: Barbaresco DOCG

Location: Nieve, Staderi Cru

Exposure: Southwest

Soil: Fine and calcareous

Vineyard Age: 29 years

Pruning: Guyot

Harvest: Manual

Agricultural Method: Traditional

Production: 10000 bottles

Vinification: Once in the winery, grapes are destemmed and crushed. Alcoholic fermentation lasts about one week at a temperature of 28-30C. After racking and pouring, the wine remains in contact with its lees for at least two months while it completes the malolactic fermentation. New barriques (225l) are used for 20 months of aging. After at least 6 months of storage in bottle, it is released.

Alcohol: 14%

Residual Sugar: 0.7 g/l

Acidity: 5.4 g/l

Tasting Note: The Palazzina 2014 has intense floral notes which, combined with strong acidity, make it a fresh and ready-to-drink Barbaresco.



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