



**M**ONTARIBALDI®  
VINI DA  
VIGNA  
PIEMONTE  
WINES

## PROFILE

In 1968 Pino Taliano founded Taliano Giuseppe. 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.

This is the same wine that was previously labelled "Trestelle." The new name reflects the three grapes that are blended to create it. The new name in Latin language means "made up of three people or things."

## SPECIFICATIONS

**Wine:** Langhe Rosso "Ternus"

**Varietals:** 34% Nebbiolo, 33% Dolcetto, 33% Barbera

**Appellation:** Langhe Rosso DOC

**Location:** Barbaresco

**Exposure:** Southeast

**Soil:** Fine and calcareous

**Vineyard Age:** 35 years

**Pruning:** Guyot

**Harvest:** Manual

**Vinification:** The Nebbiolo, Dolcetto and Barbera grapes are vinified separately. Once in the winery, grapes are destemmed and crushed. Then they are put in stainless steel thermo-conditioned tanks where the alcoholic fermentation takes place.

Dolcetto grapes: the alcoholic fermentation lasts from 4 to 6 days at a temperature of 26-28°C.

Nebbiolo grapes: the alcoholic fermentation lasts from 6 to 8 days at a temperature of 27-29°C.

Barbera grapes: the alcoholic fermentation lasts from 6 to 8 days at a temperature of 28-32°C.

After the vinification process, the wines (always separately) are moved in oak barrels (2.500 – 3.000 Lt) to be aged for two to three months. When alcoholic fermentation is done, we proceed with racking and pouring the wines. The wine is left to rest for 3-4 months at low temperature in order to facilitate clarification.



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