



**MONTARIBALDI**<sup>®</sup>  
VINI DI  
VIGNA  
VINIFICO  
VINIFICAZIONE

## 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.

The 2015 vintage was characterised by a hot summer and regular winter and spring. Summer warmth favored the early ripening of the grapes. The Barbaresco DOCG Palazzina 2015 is the first Barbaresco released by Montaribaldi.

## SPECIFICATIONS

**Wine:** Barbaresco Palazzina

**Varietals:** 100% Nebbiolo (Lampia clone)

**Appellation:** Barbaresco DOCG

**Location:** Nieve, Staderi Cru

**Exposure:** Southwest

**Soil:** Fine and calcareous

**Vineyard Age:** 29 years

**Pruning:** Guyot

**Harvest:** Manual

**Farming Method:** Sustainable 

**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. The wine is aged in a combination of new and used barriques (225l) for 20 months and aged for another 6 months in large oak barrel. After one year of storage in bottle, it is released.

**Alcohol:** 14%

**Residual Sugar:** 0.7 g/l

**Acidity:** 5.4 g/l

**Tasting Note:** It has a particularly brilliant color. On the nose there are nice hints of cherries and all the typical spices of the Nebbiolo grape. This wine is elegant, with firm structure.



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