



## 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:** Moscato d'Asti DOCG Righey

**Varietals:** 100% Moscato

**Appellation:** Moscato d'Asti DOCG

**Location:** Neviglie

**Exposure:** Southwest

**Soil:** Fine and Calcareous

**Vineyard Age:** Planted in 1965

**Pruning:** Guyot

**Harvest:** Manual Harvest

**Agricultural Method:** Sustainable, Vegan 

**Vinification:** The Righey vineyard in 2017 was only partially damaged by frost thanks to its perfect medium-high position and its exposition to the south. Grapes are destemmed, crushed, 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 partial alcoholic fermentation, and is then transferred to sealed tanks for the secondary (Charmat) fermentation.

**Alcohol:** 5%

**Tasting Note:** The color is straw-yellow with greenish tint. Aromas range from flower fragrance (acacia and peach tree) to more intense and fruity aromas. This Moscato d'Asti's sweetness is not excessive - rather it is balanced by bright acidity.



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