



MONTARIBALDI[®]

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.

SPECIFICATIONS

Wine: Barbaresco Sori Montaribaldi

Varietals: 100% Nebbiolo (Michet Rosé clone)

Appellation: Barbaresco DOCG

Location: Barbaresco, Montaribaldi Cru

Exposure: South

Soil: Fine and calcareous

Vineyard Age: Planted in 1968 (when the winery was founded)

Pruning: Guyot

Harvest: Manual

Farming Method: Sustainable 

Production: 6000 bottles

Vinification: Alcoholic fermentation lasts at least one week at controlled temperatures. After racking, the wine remains in contact with its lees for at least two months while it completes malolactic fermentation. Then the wine is aged for 24 months in new and used oak.

Alcohol: 14.00%

Residual Sugar: 0.50 g/l

Acidity: 5.60 g/l



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