



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.

88 points WE, 2015 vintage: "Aromas of dark berry, cooking spice and cedar emerge from the glass. The dense palate offers blackberry jam, mocha and licorice alongside round tannins." (KO)

SPECIFICATIONS

Wine: Barbera d'Alba Du Gir

Varietals: 100% Barbera

Appellation: Barbera d'Alba DOC

Location: Dü Gir Vineyard

Exposure: South

Soil: Fine and calcareous marls

Vineyard Age: over 60 years

Pruning: Guyot

Vine Density: 4000 vines/ha

Farming Method: Sustainable 

Harvest: Manual harvest between the end of September and the beginning of October.

Vinification: Once in the winery, grapes are destemmed and crushed. Alcoholic fermentation lasts about one week at a temperature of 28-30°C. 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.



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