



MONTARIBALDI®
VINO DI VIGNA
VINIFICATO
IN VITIGNA

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: Roero Arneis Capural

Varietals: 100% Arneis

Appellation: Roero Arneis DOCG

Location: Vezza d'Alba

Exposure: Southwest

Soil: Fine and calcareous

Vineyard Age: 15 years

Pruning: Guyot

Harvest: Manual

Agricultural Method: Traditional

Production: 10500 bottles

Vinification: Grapes are 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 the alcoholic fermentation, which lasts about ten days. The wine then ages while in contact with its lees.

Tasting Note: Notes of chamomile meld with pear, white flowers, and a touch



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com