

**M**ONTARIBALDI®  
VINO DI VIGNA  
VINIFICATO  
IN VINO

## 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:** Langhe Rosato Sigiuja

**Varietals:** 100% Nebbiolo

**Appellation:** Langhe DOC

**Location:** Barbaresco, Rio Sordo Cru

**Exposure:** Southwest

**Soil:** Fine and calcareous

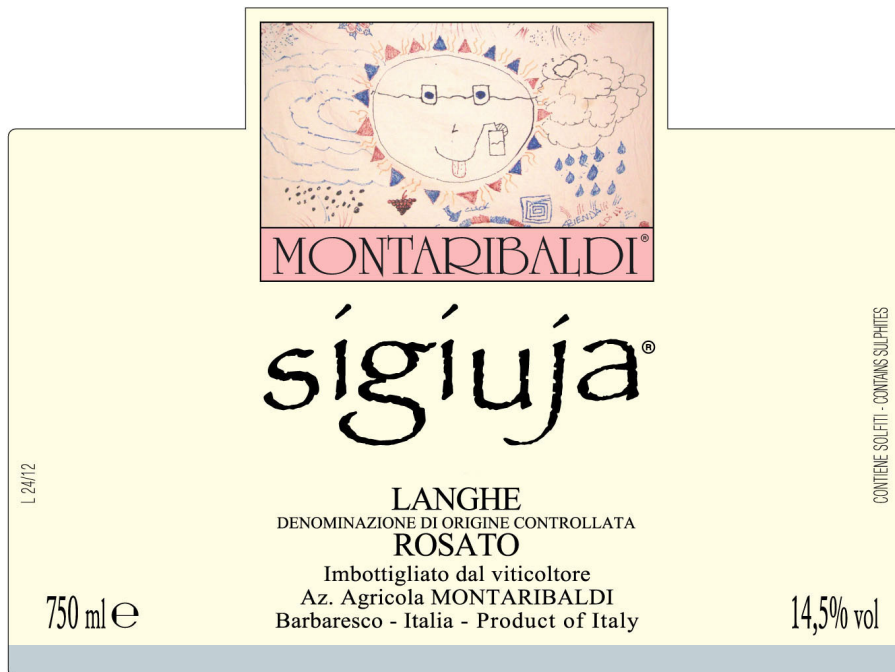
**Vineyard Age:** 15 years

**Pruning:** Guyot

**Harvest:** Manual

**Agricultural Method:** Traditional

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



“ A dedicated proponent of traditional Piedmontese wine, Luciano works almost exclusively with indigenous grape varieties. ”

  
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