



**M**ONTARIBALDI®  
VINEYARD VISITA

**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 varietals 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:** Moscato D'Asti DOCG Birbet

**Varietals:** 100% Brachetto

**Appellation:** Piedmont IGT

**Exposure:** Southwest

**Soil:** Fine and calcareous

**Pruning:** Guyot

**Vine Density:** 4000 vines/ha

**Harvest:** Manual

**Agricultural Method:** Sustainable, Vegan 

**Vinification:** Grapes are harvested the first week of September. Once in the winery, grapes are destemmed, crushed and chilled, then macerated for 12-18 days. The must is then separated from the skins and filtered. The must is then put into sealed tanks and inoculated with yeast for the secondary fermentation.



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



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