



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 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: Dolcetto d'Alba Vagnona

Varietals: 100% Dolcetto

Appellation: Dolcetto d'Alba DOC

Exposure: South

Soil: Fine and calcareous

Vineyard Age: 43 years

Pruning: Guyot

Harvest: Manual

Agricultural Method: Traditional

Production: 10000 bottles

Vinification: Alcoholic fermentation lasts about 5 to 6 days at a controlled temperature. After racking and pouring, the wine remains in contact with its lees for at least two months while it completes the malolactic fermentation. Then the wine is aged for 3 to 4 months.



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



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