



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 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 Rosso Trestelle

Varietals: 34% Nebbiolo, 33% Dolcetto, 33% Barbera

Appellation: Langhe Rosso DOC

Location: Barbaresco

Exposure: Southeast

Soil: Fine and calcareous

Vineyard Age: 37 years

Pruning: Guyot

Harvest: Manual

Agricultural Method: Trellis

Production: 7000 bottles

Vinification: After destemming and vinification, the grapes are placed in stainless steel tanks for fermentation for 4-8 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.



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CONTIENE SOLFITI - CONTAINS SULPHITES - ENTHÄLT SULFITE - INHÄLT LÖSLUTTER

I T A L I A



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