



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.

88 points WE, 2016 vintage: "Aromas of dark-skinned berry and cooking spice emerge from the glass. The solid palate delivers dried black cherry, white pepper and star anise alongside rounded tannins." (KO)

SPECIFICATIONS

Wine: Barbera d'Asti La Consolina

Varietals: 100% Barbera

Appellation: Barbera d'Asti DOCG

Location: Consolina - Costigliole d'Asti

Exposure: Southeast

Soil: Fine and calcareous

Vineyard Age: 54 years

Pruning: Guyot

Harvest: Manual

Agricultural Method: Traditional

Production: 12000 bottles

Vinification: Alcoholic fermentation lasts about one week at a controlled temperature. After racking, 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.

Alcohol: 13.50%

Residual Sugar: 2.80 g/l

Acidity: 6.26 g/l



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www.shiverick.com • shiverick@shiverick.com