



MONTARIBALDI[®]
VINI DI
VIGNA
VINEYARD
WINES

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 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.

Great vineyards stand out especially in difficult vintages. 2014 followed the trend of previous vintages, characterised by frequent rainfalls during either spring and summer. This meteorological anomaly complicated canopy management. Nevertheless, the favorable end of the season permitted a good ripening of the grapes.

The production site is in the La Morra area, where the family at one time purchased land in the 1970s. According to family tales, the original La Morra site was considered to be in a very inconvenient location, and one time Carla (Luciano and Roberto's mother) forgot the traditional willow stripes (sarz) used to bind the canes. She had to go all the way back to Barbaresco, get the Sarz, and go back to the vineyard. When the family found themselves needing to sell off some land during the market crisis of the 1980s, this incident was the determining factor in deciding which plot to sell. Years later with this in their minds and hearts, Luciano and Roberto were able to be in La Morra again, producing this new Barolo and calling it Sarz.

SPECIFICATIONS

Wine: Barolo Sàrz

Varietals: 100% Nebbiolo

Appellation: Barolo DOCG

Location: Barolo (La Morra, Annunziata MGA)

Exposure: South

Soil: Fine and calcareous

Vineyard Age: 40+ years

Pruning: Guyot

Harvest: Manual

Farming Method: Sustainable 

Vinification: Once in the winery, grapes are destemmed and crushed. Alcoholic fermentation takes place in stainless steel tanks and lasts about one week at a temperature of 28-30C. After racking and pouring, the wine remains in contact with its lees for at least two months while it completes the malolactic fermentation. Refining lasts 38 months and is done partially in wood barrels. Three years after harvest, the wine is bottled and aged in cellars before being released.

Alcohol: 14%

Food Pairing: Because of its features, this wine is a perfect pairing with roasted meat and savory cheese.



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