



**MONTARIBALDI**<sup>®</sup>  
VINI DI  
VIGNA  
VINEYARD  
WINES

## 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.

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.

## SPECIFICATIONS

**Wine:** Barbaresco Ricü

**Varietals:** 100% Nebbiolo

**Appellation:** Barbaresco DOCG

**Location:** Barbaresco (Montaribaldi, Rio Sordo, and Marcarini)

**Exposure:** Southwest

**Soil:** Fine and calcareous

**Vineyard Age:** 50 years

**Pruning:** Guyot

**Harvest:** Manual

**Farming Method:** Sustainable 

**Production:** 3500-4000 bottles

**Vinification:** Once in the winery, grapes are destemmed and crushed. Alcoholic fermentation 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. New and once-used barriques (225l) are used for 30 months of aging. After at least 6 months of storage in bottle, it is released. Natural filtration by low temperature before bottling.

**Alcohol:** 14.5%

**Residual Sugar:** 0.5 g/l

**Acidity:** 5.8 g/l

**Food Pairing:** Because of its good structure, this wine is a perfect pairing with red and roasted meats and game.



L41/13

CONTIENE SOFITI - CONTAINS SULPHITES - ENTHÄLT SULFITE - INBEHALDER SULFITER

I T A L I A



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