



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: Barolo DOCG Borzoni

Varietals: 100% Nebbiolo

Appellation: Barolo DOCG

Location: Borzoni - Grinzane Cavour

Exposure: Southwest

Soil: Fine and calcareous

Vineyard Age: 34 years

Pruning: Guyot

Harvest: Manual

Agricultural Method: Trellis

Production: 3000 bottles

Vinification: Alcoholic fermentation lasts at least 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 in new and used barriques for 24 months.

Alcohol: 14.50%



L.03125

CONTIENS SULFITES - CONTAINS SULFITES - ENHÄLT SVULFITE - INHÄLDER SVULFITER

BAROLO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Borzoni[®]

Imbottigliato dal viticoltore
Az. Agricola MONTARIBALDI
Barbaresco - Italia - Product of Italy

750ml e

14% vol

I T A L I A



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