



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 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.

SPECIFICATIONS

Wine: Langhe Nebbiolo Gambarin

Varietals: Nebbiolo

Appellation: Langhe DOC

Location: Barbaresco

Exposure: Southwest

Soil: Fossil Marl

Vineyard Age: 30 years

Pruning: Guyot

Harvest: Manual

Agricultural Method: Trellis

Vinification: After destemming and vinification, the grapes are placed in stainless steel tanks for fermentation for a week at a controlled temperature. The wine then ages in tanks for 3-4 months and in barriques for at least 8 months.



“ A dedicated proponent of traditional Piedmontese wine, Luciano works almost exclusively with indigenous grape varietals. ”



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com