

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 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: Barbaresco DOCG Rio Sordo

Varietals: 100% Nebbiolo

Appellation: Barbaresco DOCG

Location: Rio Sordo MGA

Exposure: Southwest

Altitude: 270-290m above sea level

Soil: Fine and calcareous

Vineyard Age: 58 years

Pruning: Guyot **Harvest:** Manual

Agricultural Method: Trellis

Production: 3000 bottles

Vinification: Harvested between the end of September and October 15th. Fermented and macerated for at least one week in stainless steel tanks. After racking and pouring, wine remains on the lees for at least 2 months to complete malolactic fermentation. Refining lasts about 24 months in traditional oak barrels. Bottled around 3 years after harvesting and aged several years in the vineyard cellar.

Alcohol: 14%

Tasting Notes: Intense with hints of ripe fruit and spices, notes of cocoa and tobacco from long aging process. Good structure.

Pairing Suggestion: Red and roasted meats, game, and savory aged cheeses.



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