



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 Perno

Varietals: 100% Nebbiolo

Appellation: Barolo DOCG

Location: Monforte d'Alba

Exposure: South

Altitude: 395m above sea level

Soil: Fine and calcareous

Vineyard Age: 44 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 38 months in traditional oak barrels. Bottled around 3 years after harvesting and aged several months in the vineyard cellar.

Alcohol: 14.5%

Tasting Notes: Intense with hints of wood, ripe fruit, and spices. Full and persistent.

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



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

www.shiverick.com • shiverick@shiverick.com