



DOMENICO CLERICO

THE STORY

WINERY LOCATION: Monforte d'Alba, Piemonte, Italy

NAME OF WINE: Visadi means 'vision'. When Domenico started winemaking, Dolcetto was the key grape/wine of the region.

GRAPES: 100% Dolcetto

DESIGNATION: Langhe Dolcetto DOC

VINEYARD SOURCES: Bricco San Pietro, Ginestra and Mosconi 4 ha monforte + 0,4 monchiero - hence 'Langhe' designation.

VINEYARD SIZE: 440 hectares

AGE OF VINES: Oldest vines up to 70 years.

SOIL: Clay based soil

SKIN MACERATION TIME: 5-7 days

FERMENTATION + AGING: Temperature controlled fermentation in stainless steel followed by one year in stainless steel and bottled.

ANNUAL PRODUCTION: 25,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 50-60 ppm

Filtration agents: None

Stabilization agents: None

Yeast utilized: starter, no sulfur used during fermentation

Organic practices but not certified



ORGANIC



SELECTIONS

2021

Visadi[®]

LANGHE

DENOMINAZIONE
DI ORIGINE CONTROLLATA

DOLCETTO



DOMENICO CLERICO[®]

Domenico Clerico is one of the most well respected legends in Barolo and his wines have long been celebrated for their extraordinary richness and striking aromatics. The estate is situated in Monforte d'Alba, right in the heart of Barolo with outstanding vineyard holdings in four of the greatest crus of Monforte: Ginestra, Pajana, Mosconi and Bussia; Baudana in Serralunga. When Domenico first embarked on his great wine adventure in 1976, his priority was working among the vines, strongly convinced that in order to make great wine one must care for the vineyard with love and dedication. His passion and love for the land resulted in wines of the highest quality and exceptional character.



DOMENICO CLERICO

THE STORY

WINERY LOCATION: Monforte d'Alba, Piemonte, Italy

NAME OF WINE: Capismee means 'Do you understand me?' in the Piemonte dialect. The lack of oak helps us to fully understand the nature of Nebbiolo

GRAPES: 100% Nebbiolo

DESIGNATION: Langhe Dolcetto DOC

VINEYARD SOURCES: Bricco San Pietro.

VINEYARD SIZE: 2 hectares, sourced from the best vines

AGE OF VINES: Oldest vines up to 17 years.

SOIL: Clay based soil

SKIN MACERATION TIME: 10-15 days

FERMENTATION + AGING: Temperature controlled fermentation in stainless steel with an additional year of age in steel before bottled.

ANNUAL PRODUCTION: 13,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 50-60 ppm

Filtration agents: None

Stabilization agents: None

Yeast utilized: Barolo starter, using yeast from the Barolo environment

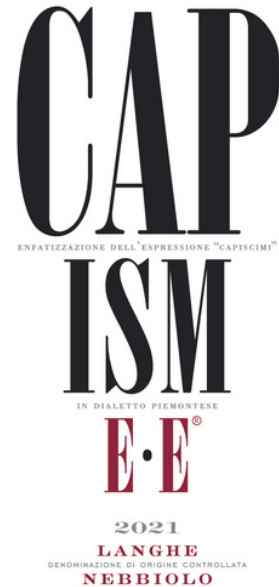
Organic practices but not certified



ORGANIC



SELECTIONS



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MONFORTE D'ALBA - PIEMONTE



DOMENICO CLERICO

THE STORY

WINERY LOCATION: Monforte d'Alba, Piemonte, Italy

NAME OF WINE: Takes the name of the region

GRAPES: 100% Nebbiolo

DESIGNATION: Barolo DOCG

VINEYARD SOURCES: Blend of the best vineyard sites in Ginestra (Ciabot & Pajana) and Mosconi (Percristina) blending is completed in the cellar, 1 year after the harvest

VINEYARD SIZE + ALTITUDE: ~7 hectares total, 220-300 m above sea

AGE OF VINES: Oldest vines up to 50 years.

SOIL: Clay, loam and sand with traces of limestone

SKIN MACERATION TIME: 15-20 days

FERMENTATION + AGING: Temperature controlled fermentation in stainless steel, aging 16 months in French barriques (20 % new 80% neutral) and 16 months in big Slavonian botti before bottling.

ANNUAL PRODUCTION: 21,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 50-60 ppm

Filtration agents: None

Stabilization agents: None

Yeast utilized: Barolo starter, using yeast from the Barolo environment

Organic practices but not certified



ORGANIC



SELECTIONS

BAROLO

DENOMINAZIONE
DI ORIGINE CONTROLLATA
E GARANTITA

DEL COMUNE DI MONFORTE D'ALBA



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DOMENICO CLERICO

THE STORY

WINERY LOCATION: Monforte d'Alba, Piemonte, Italy

NAME OF WINE: Single vineyard - Pajana
(Pronunciation: pie-yanah)

GRAPES: 100% Nebbiolo

DESIGNATION: Barolo DOCG

VINEYARD SOURCES: Pajana in Ginestra

VINEYARD SIZE + ALTITUDE: 1.8 hectares total,
290-350 m above sea

AGE OF VINES: Oldest vines up to 50 years.

SOIL: Clay, loam and sand with traces of limestone

SKIN MACERATION TIME: 15-20 days

FERMENTATION + AGING: Temperature controlled fermentation in stainless steel, aging 16 months in French barriques (20 % new 80% neutral) and 16 months big Slavonian botti before bottling.

ANNUAL PRODUCTION: 4,500 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 70-80 ppm

Filtration agents: None

Stabilization agents: None

Yeast utilized: Barolo starter, using yeast from the Barolo environment

Organic practices but not certified



ORGANIC



SELECTIONS

2018

Pajana[®]

BAROLO
DENOMINAZIONE
DI ORIGINE CONTROLLATA
E GARANTITA
GINESTRA



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DOMENICO CLERICO

THE STORY

WINERY LOCATION: Monforte d'Alba, Piemonte, Italy
NAME OF WINE: Name of single vineyard - Ciabot Mentin

GRAPES: 100% Nebbiolo

DESIGNATION: Barolo DOCG

VINEYARD SOURCES: Ciabot Mentinin Ginestra

VINEYARD SIZE: 4 hectares total, 410 m above sea

AGE OF VINES: Oldest vines up to 43 years.

SOIL: Clay, loam and sand with traces of limestone

SKIN MACERATION TIME: 15-20 days

FERMENTATION + AGING: Temperature controlled fermentation in stainless steel, aging 16 months in French barriques (20 % new 80% neutral) and 16 months big Slavonian botti before bottling.

ANNUAL PRODUCTION: 5,500 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 70-80 ppm

Filtration agents: None

Stabilization agents: None

Yeast utilized: Barolo starter, using yeast from the Barolo environment

Organic practices but not certified



ORGANIC



2018

Ciabot Mentin[®]

BAROLO
 DENOMINAZIONE
 DI ORIGINE CONTROLLATA
 E GARANTITA
 GINESTRA



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THE STORY

WINERY LOCATION: Monforte d'Alba, Piemonte, Italy

NAME OF VINEYARD: 'Wild Airplane' (similar meaning to 'free spirit') was Domenico's childhood nickname as he had a wild imagination

GRAPES: 100% Nebbiolo

DESIGNATION: Barolo DOCG

VINEYARD SOURCES: Baudana Cru in Serralunga

VINEYARD SIZE: 0.9 hectares total, 250 m above sea

AGE OF VINES: Oldest vines up to 28 years.

SOIL: Clay with loam and sand

SKIN MACERATION TIME: 15-20 days

FERMENTATION + AGING: Temperature controlled fermentation in stainless steel, aging 16 months in French barriques (20 % new 80% neutral) and 16 months large Slavonian botti before bottling.

ANNUAL PRODUCTION: 6,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 70-80 ppm

Filtration agents: None

Stabilization agents: None

Yeast utilized: Barolo starter, using yeast from the Barolo environment

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ORGANIC



SELECTIONS



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THE STORY

WINERY LOCATION: Monforte d'Alba, Piemonte, Italy

NAME OF VINEYARD: '3 vineyards'- this Barbera blends together 3 different sites bringing together a harmonious Barbera.

GRAPES: 100% Barbera

DESIGNATION: Barbera d'Alba DOC

VINEYARD SOURCES & SIZE: Bricco San Pietro (0.8 ha), Ginestra (2 ha), Mosconi (1 ha)

VINEYARD SIZE: 3 hectares total

AGE OF VINES: Oldest vines up to 28 years.

SOIL: Clay based soil

SKIN MACERATION TIME: 15-20 days

FERMENTATION + AGING: Temperature controlled fermentation in stainless steel and one year in oak (50% French barriques & 50% Botti) then blending before bottling

ANNUAL PRODUCTION: 21,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 70-80 ppm

Filtration agents: None

Stabilization agents: None

Yeast utilized: Bordeaux starter, using yeast from the Barolo environment

Organic practices but not certified



ORGANIC



SELECTIONS

2020

Trevigne®

BARBERA D'ALBA

DENOMINAZIONE
DI ORIGINE CONTROLLATA



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THE STORY

WINERY LOCATION: Monforte d'Alba, Piemonte, Italy

NAME OF WINE: Direct translation is ART, referring to the art of blending

GRAPES: 90% Barbera 10% Nebbiolo

DESIGNATION: Langhe Rosso DOC

VINEYARD SOURCES: Ginestra

VINEYARD SIZE: 1 hectares

AGE OF VINES: Oldest vines up to 23 years.

SOIL: Clay based soil

SKIN MACERATION TIME: 10-15 days

FERMENTATION + AGING: Temperature controlled fermentation in stainless steel, aging 16 months in French barriques (20% new 80% neutral) and 16 months Slavonian botti before bottling.

ANNUAL PRODUCTION: 4,500 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): 70-80 ppm

Filtration agents: None

Stabilization agents: None

Yeast utilized: Barolo starter, using yeast from the Barolo environment

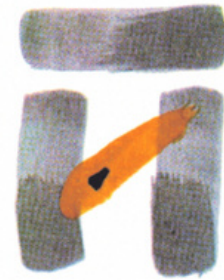
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SELECTIONS



ARTE®

2020



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