



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

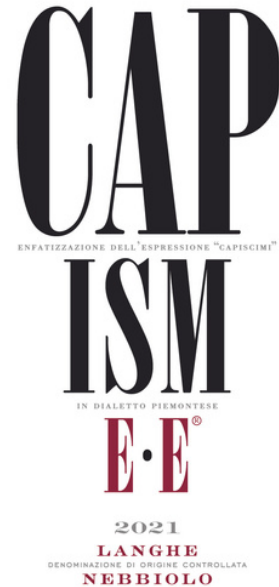
Organic practices but not certified



ORGANIC



SELECTIONS



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.