

MONFORTE D'ALBA - PIEMONTE



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.