

Domenico Clerico,
Barolo `Ciabot Mentin` 2018
Barolo, Piemonte, Italy



Grape Varieties	100% Nebbiolo
Winemaker	Oscar Arrivabene & Gianmatteo Raineri
Closure	Diam
ABV	14.5%
Residual Sugar	0.42g/L
Acidity	6.12g/L
Wine pH	3.46
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan, Practising Organic

PRODUCER

Domenico Clerico's legacy is remarkable and his impact on Langhe winemaking was significant. He and a small group of other producers were part of the Barolo renaissance of the late 1970s and early 1980s, taking this denomination from relative obscurity to what it is today: a unique territory consistently producing some of the world's best wines. Following Domenico's premature death in 2017, the estate is now run by his wife Giuliana Viberti Clerico, with the support of her niece Cecilia, nephew Orlando and consultant winemaker Gianmatteo Raineri.

VINEYARDS

'Ciabot Mentin' is a cru within the Ginestra vineyard. "Ciabot" indicates a small building among the vines, almost a shelter for tools; while "Mentin" is the name of the previous owner of this plot. The vineyard, which was planted in 1978, lies between 390 and 420 metres above sea level with an east-facing position. The soils contain Marne di Sant'Agata fossils from the Tortonian period, and comprise of sand and clay loam with a high amount of active limestone.

VINTAGE

2018 in Barolo commenced with a wet and snowy winter, replenishing the soil's depleted water reserves after the unusually dry 2017 vintage. Spring was marked by cooler-than-average temperatures and persistent rainfall. By summer, conditions had significantly improved which allowed for a steady ripening of the Nebbiolo. By harvest, which commenced on 10th October, the grapes had reached the perfect level of ripeness with pronounced aromatics and good levels of acidity.

VINIFICATION

The Nebbiolo grapes were carefully sorted and selected both in the vineyard and once at the winery, before being destemmed without crushing. A pre-fermentation maceration on the skins lasted for approximately 10-12 days with fermentation taking place at a controlled temperature of 30 °C in stainless-steel tanks. The wine was then aged for 18 months in French oak barriques and Slavonian oak barrels before bottling.

TASTING NOTES

`Ciabot Mentin` is a luminous garnet red in colour. There are typical Barolo characters of ripe red fruit, rose and spice on the nose. The palate is intense and well-balanced, and the finish long.