

Domenico Clerico,

Barolo del Comune di Serralunga d'Alba `Aeroplanservaj` 2018

Barolo, Piemonte, Italy



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

`Aeroplanservaj` is Domenico Clerico's flagship Barolo. The grapes are sourced from his prime vineyard located in Serralunga d'Alba. The vines were planted in 1994 and face west/south-west at an altitude of 340 meters above sea level. The soils contain Marne di Sant'Agata fossils from the Tortonian period and comprise of sand and clay loam. In light of his wild spirit, Domenico was called "wild aeroplane" by his father. This not only inspired Domenico in deciding on the vineyard name, but also on the design of the label for this wine. Unable to choose between the six variations presented to him, he decided to use them all. As a result, each case of six is bottled with a different label on each bottle.

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 grapes were carefully selected both in the vineyard and upon arrival at the winery, before being destemmed but not crushed. Maceration on the skins lasted between 10 to 12 days at a maximum temperature of 30 °C. Fermentation and malolactic conversion took place for 4-5 months in stainless-steel tanks. The wine was then aged for a minimum of 18 months in both French oak barriques and 25 hectolitre Slavonian oak barrels before being bottled.

TASTING NOTES

`Aeroplanservaj` is bright ruby red in colour with garnet hues. The nose is elegant, offering floral sensations of rose, violet, wild strawberries, plums and dark chocolate. On the palate, this is intense, with silky sweet tannins and a long, harmonious finish.

Grape Varieties	100% Nebbiolo
Winemaker	Oscar Arrivabene & Gianmatteo Raineri
Closure	Natural Cork
ABV	15%
Residual Sugar	0.81g/L
Acidity	5.54g/L
Wine pH	3.51
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan, Practising Organic