

Domenico Clerico,
Barolo di Monforte d'Alba 2021
Barolo, Piemonte, Italy



Grape Varieties	100% Nebbiolo
Winemaker	Oscar Arrivabene, Gianmatteo Raineri
Closure	Natural Cork
ABV	14.5%
Acidity	5.45g/L
Wine pH	3.45
Notes	Vegetarian, Vegan

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

Fruit for this Barolo di Monforte d'Alba is sourced from Domenico Clerico's best vineyards in Ginestra, Mosconi and Bussia, in the region of Monforte d'Alba. The vineyards have an east/south-easterly aspect and altitudes range from 330 to 380 metres above sea level. The soils contain Marne di Sant'Agata fossil marl from the Tortonian period and comprise of sand and clay loam with a high amount of active limestone.

VINTAGE

The 2021 vintage began with a mild yet rainy winter, including some snowfall, ensuring an excellent water supply for the growing season ahead. A long period of stable weather extended throughout spring and summer, with moderate temperatures - an ideal year for canopy management. Two key rainfalls marked the vintage: one at the end of August and another in mid-September, both of which created the perfect conditions for optimal ripening. A notable feature of this vintage was the strong temperature variation from mid-September onward, which led to a significant accumulation of polyphenols, contributing to the richness and deep colour intensity of the 2021 wines.

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

This Barolo is a vibrant ruby red in colour with garnet reflections. The nose delivers exceptional fruity, spicy and floral aromas. The palate is intense with sweet, silky tannins that lead to a rich, persistent finish.