



TASTING NOTES

The only vines passed down from the first generation of the Clerico family. The Dolcetto is thoughtful, but still a playful varietal not intended to be compared with Barbera or Nebbiolo. Red fruits pushing out of the glass with pleasant tannins and slight spice.

Domenico Clerico Langhe Dolcetto Visadi

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| COUNTRY | ABV |
| Italy | 14% |
| REGION | VARIETALS |
| Piedmont | Dolcetto |

APPELLATION
DOC Langhe

WINERY

Domenico Clerico, who passed away in July 2017, began producing wine in 1976 as one of the progressive “Barolo Boys.” With a mix of both modern techniques but deep Langhe roots, Clerico’s classification is complicated. Their core winemaking philosophy is the belief that the quality of vines is the sole factor determining a wine’s potential.

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. Clerico’s Barolos have been routinely outstanding (90 points or more), including topping Wine Spectator’s 2011 Top 100 Wines of the Year, with the Barolo Ciabot Mentin Ginestra 2006 coming in at No. 8. Today, Oscar Arrivabene stands at Clerico’s helm, carrying on Domenico’s vision and dream of making pure wines that fully express the true character and potential of the land.

CULTIVATION

Visadi means “vision” as these Dolcetto vines were the only vines passed down from Domenico’s father. During this time, Dolcetto was the main focus of his family and Domenico has never forgot where he came from nor the dream that was originally envisioned by his father. Manual harvest from September 15th onwards.

VINIFICATION

Maceration on skins for 5-7 days.

AGING

Aged for 10 months in steel tanks.