

DOMENICO CLERICO

Monforte d'Alba, Barolo, Piemonte, Italy



ABOUT THE PRODUCER

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.

Read more - www.domenicoclerico.com



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Organic farming practices are utilized and the vineyards will be certified organic in 2024

TOTAL AREA UNDER VINE

21 Hectares

LOCATION OF VINEYARDS

Ginestra, Mosconi, San Pietro in Monforte d'Alba and Theadora in Serralunga

SOIL DETAILS

Mainly Sant'Agata marl

GRAPES

Dolcetto, Barbera, Nebbiolo



IN THE CELLAR

WINEMAKER

Oscar Arrivabene

FERMENTATION PRACTICES

YEAST UTILIZED

Wild yeasts are used when ideal vintage conditions exist, otherwise BRL starter is used, selected from their local vineyard environment

FILTRATION STABILIZATION

No clarification, only natural sedimentation which provides natural tartaric stability and gentle filtration to remove cloudiness

FERMENTATION & AGING VESSELS

Fermentation in stainless steel followed by aging in a combination of new and used French Barriques and 50HL botti (differs slightly for each wine)



ADDITIONAL NOTES

WINEMAKING STYLE

The winemaking approach seamlessly integrates tradition with modern techniques and technology, always deferring to the vintage to dictate the exact process.

WINES PRODUCED

Dolcetto 'Visadi', Barbera 'Tre Vigne', Arte, Capismee (Langhe Nebbiolo), Barolo del Comune di Monforte d'Alba, Barolo Pajana Ginestra, Barolo Ciabot Mentin Ginestra, Barolo Aeroplanservaj Barolo Percristina

TOTAL PRODUCTION

Depending on the vintage, roughly 120,000 bottles

