

Domenico Clerico

Langhe Dolcetto 'Visadi'

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, Mosconi, Bussia and Brico San Pietro; 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. His passion and love for the land resulted in wines of the highest quality and exceptional character.

Visadi means 'vision' in the local dialect as Dolcetto was the focus for his father and what he believed to be the future of the region. These were the original vines Domenico inherited and he never forgot where he came from or where he began.



Winery Location: Monforte d'Alba, Piedmont, Italy

Name of Wine: Visadi means 'vision', when Domenico started winemaking, Dolcetto was the key grape/wine of the region

Grape(s): 100% Dolcetto

Designation: Langhe Dolcetto DOC

Vineyard Sources: Brico San Pietro, Ginestra and Mosconi
4 ha monforte + 0,4 monchiero - hence 'Langhe' designation

Vineyard Size: 4.4 hectares

Age of Vines: Oldest vines up to 70 years of age

Soil: Sant'Agata marl

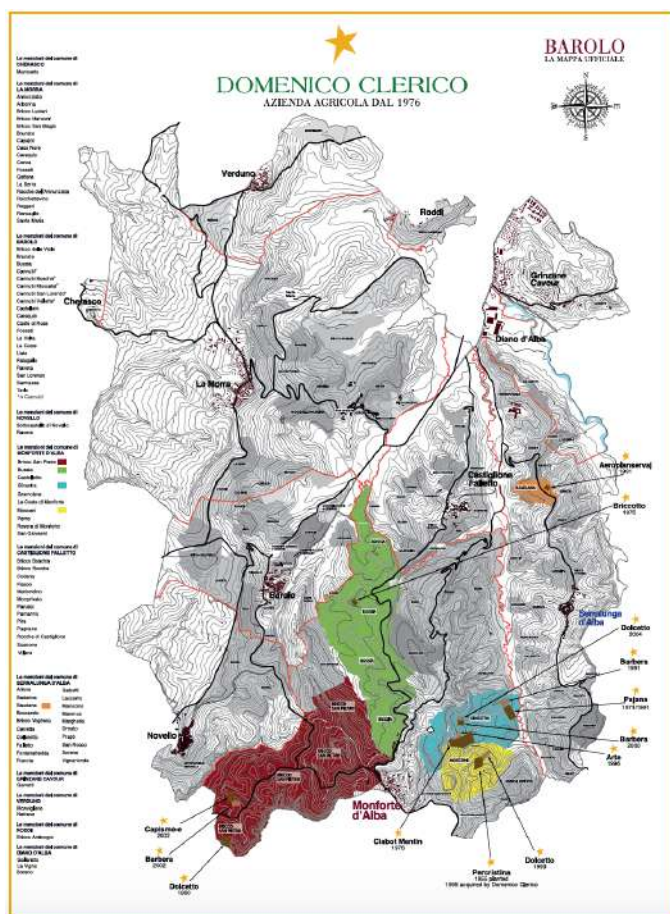
Skin Maceration Time: 5-7 days

Fermentation & Aging:
Temperature controlled fermentation in stainless steel followed by one year in stainless steel and bottle

Annual Production: 25,000 bottles per year

Additional Technical Information:
Sulfites (ppm) - 50-60 ppm
Filtration agents? None
Stabilization agents? None
Yeast utilized - starter, no sulfur used during fermentation

Organic/Biodynamic?
Organic practices but not certified



Domenico Clerico

Barbera d'Alba 'Trevigne'

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, Mosconi, Bussia and Bricco San Pietro; Baudana in Serralunga.

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Trevigne translates to 3 vineyards as the grapes are sourced from 3 of Clerico's top sites. A wine that is beautiful and exuberant in its youth while offering the potential to age for 10+ years.



Winery Location: Monforte d'Alba, Piedmont, Italy

Name of Wine: '3 vineyards'- this Barbera blends together 3 different sites bringing together a harmonious barbera

Grape(s): 100% Barbera

Designation: Barbera d'Alba DOC

Vineyard Sources & Size:

Bricco San Pietro (0.8 ha), Ginestra (2 ha), Mosconi (1 ha)

Age of Vines:

Oldest vines up to 30 years old

Soil: Sant'Agata marl

Skin Maceration Time: 20 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel and one year in oak (50% French barriques & 50% Botti) then blending before bottling

Annual Production: 21,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 70-80 ppm

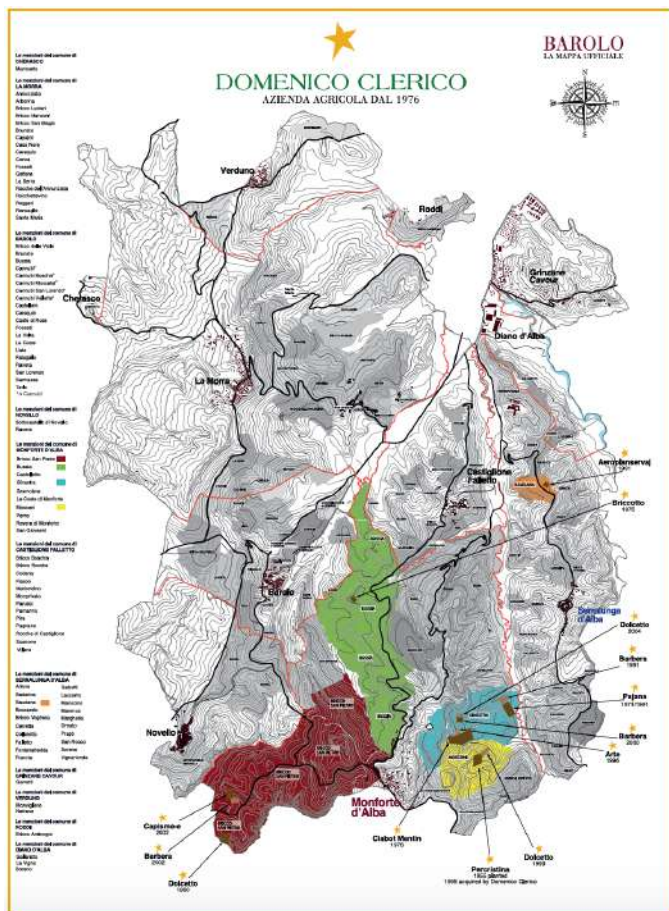
Filtration agents? None

Stabilization agents? None

Yeast utilized - BDX starter, using yeast from selected Barbera grapes

Organic/Biodynamic?

Organic practices but not certified



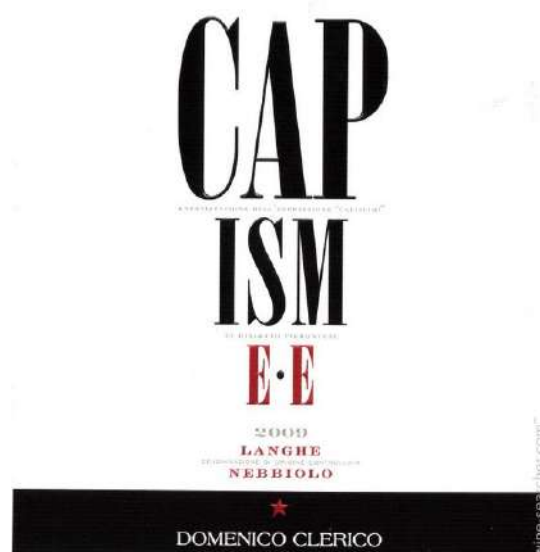
Domenico Clerico

Langhe Nebbiolo 'Capismee'

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, Mosconi, Bussia and Bricco San Pietro; 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. His passion and love for the land resulted in wines of the highest quality and exceptional character.

Capismee translates to 'do you understand me?' in the local dialect. A pure expression of Nebbiolo with zero oak contact, this wine is meant to showcase the true character and personality for the grape in order to be fully 'understood'.



Winery Location: Monforte d'Alba, Piedmont, Italy

Name of Wine: 'do you understand me?' (dialect) the lack of oak helps us to fully understand the nature of Nebbiolo

Grape(s): 100% Nebbiolo

Designation: Langhe Nebbiolo DOC

Vineyard Sources: Bricco San Pietro

Vineyard Size: 2 ha, declassified single-vineyard Barolo

Age of Vines: Oldest vines up to 25 years old

Soil: Sant'Agata marl

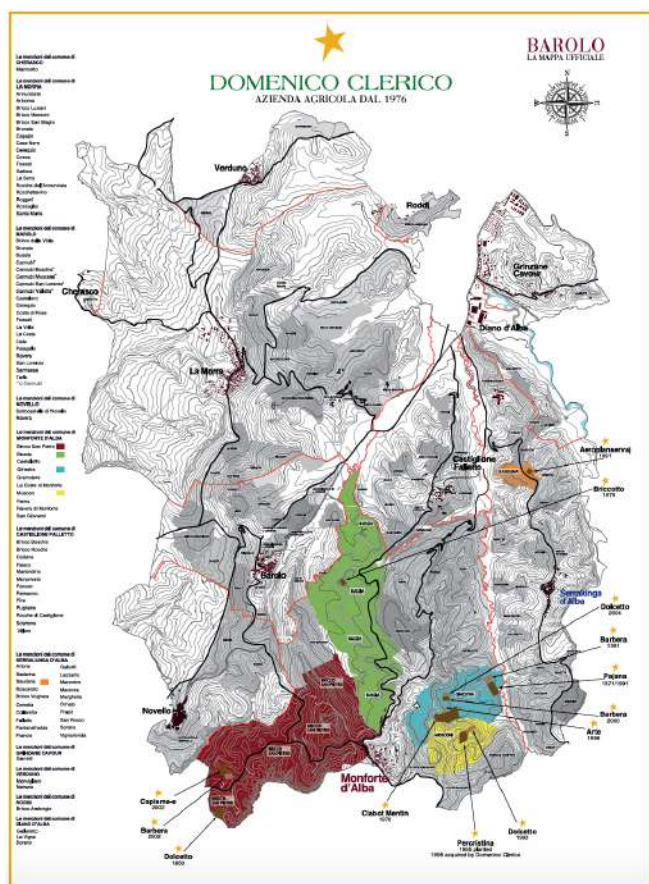
Skin Maceration Time: 10 days

Fermentation & Aging: Temperature controlled fermentation in stainless steel with a touch of amphora + an additional year of age in steel before bottling

Annual Production: 13,000 bottles per year

Additional Technical Information:
Sulfites (ppm) - 50-60 ppm
Filtration agents? None
Stabilization agents? None
Yeast utilized - BRL starter, using yeast from the Barolo environment

Organic/Biodynamic?
Organic practices but not certified



Domenico Clerico

Langhe Rosso 'Arte'

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, Mosconi, Bussia and Bricco San Pietro; 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. His passion and love for the land resulted in wines of the highest quality and exceptional character.

Arte is a wine that was created during the “super Tuscan and Piedmontese” movement, but rather than adding a foreign grape to the blend he decided to blend in Barbera to boost the acidity and offer the wine a more “juicy” character that lends for earlier drinking than the Barolo wines.



Winery Location: Monforte d'Alba, Piedmont, Italy

Name of Wine: Direct translation is art, referring to the art of blending

Grape(s): 60% Nebbiolo, 40% Barbera

Designation: Langhe Rosso DOC

Vineyard Sources: Ginestra,

Vineyard Size: 1 hectare

Age of Vines: Oldest vines up to 35 years old

Soil: Sant'Agata Marl

Skin Maceration Time: 20 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel, aging 16 months in French barriques (70% new oak)

Annual Production: 4,500 bottles per year

Additional Technical Information:

Sulfites (ppm) - 70-80 ppm

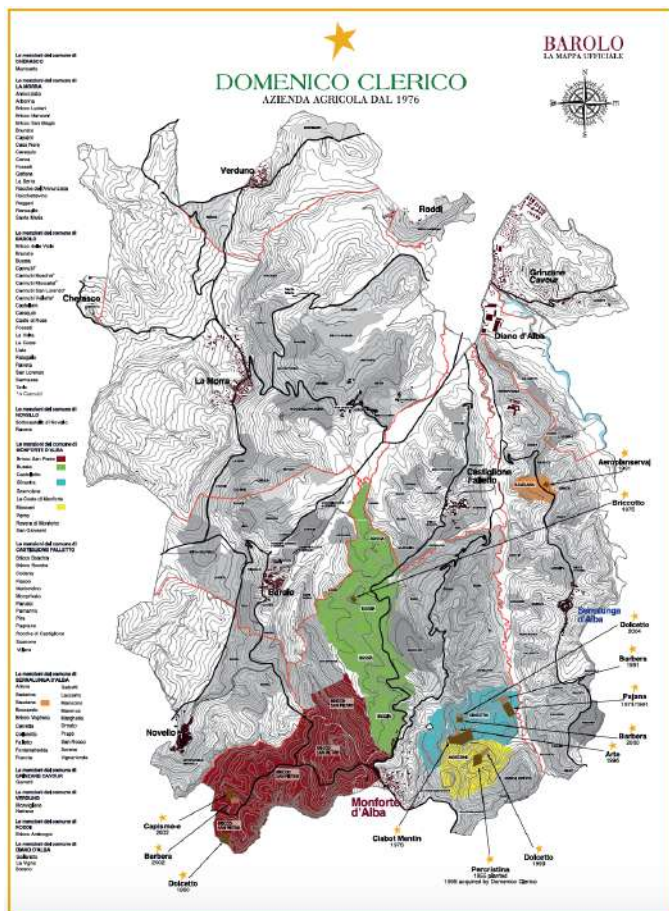
Filtration agents? None

Stabilization agents? None

Yeast utilized - BRL starter, using yeast from the Barolo environment, when conditions are ideal, wild yeasts are used

Organic/Biodynamic?

Organic practices but not certified



Domenico Clerico

Barolo del Comune di Monforte d'Alba

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, Mosconi, Bussia and Bricco San Pietro; Baudana in Serralunga.

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Unlike other "classic" Barolo wines, this is a blend is crafted from the top single vineyards rather than younger vines or inferior grapes. After one year in barrel, the winemaker decides which will be blended together to create this Barolo and which will be aged longer and released as single vineyard offerings.



Winery Location: Monforte d'Alba, Piedmont, Italy

Name of Wine: Takes the name of the region

Grape(s): 100% Nebbiolo

Designation: Barolo DOCG

Vineyard Sources: Blend of the best vineyard sites in Ginestra (Ciabot & Pajana) and Mosconi (Percrestina) blending is completed in the cellar, 1 year after the harvest

Vineyard Size: ~7 hectares total, 220-300m above sea level

Age of Vines: Oldest vines up to 50 years old

Soil: Clay, loam and sand with traces of limestone

Skin Maceration Time: 15-20 days

Fermentation & Aging: Temperature controlled spontaneous fermentation in stainless steel, aging 16 months in French barriques (20% new 80% neutral) and 16 months big slavonian botti before bottling

Annual Production: 21,000 bottles per year

Additional Technical Information:

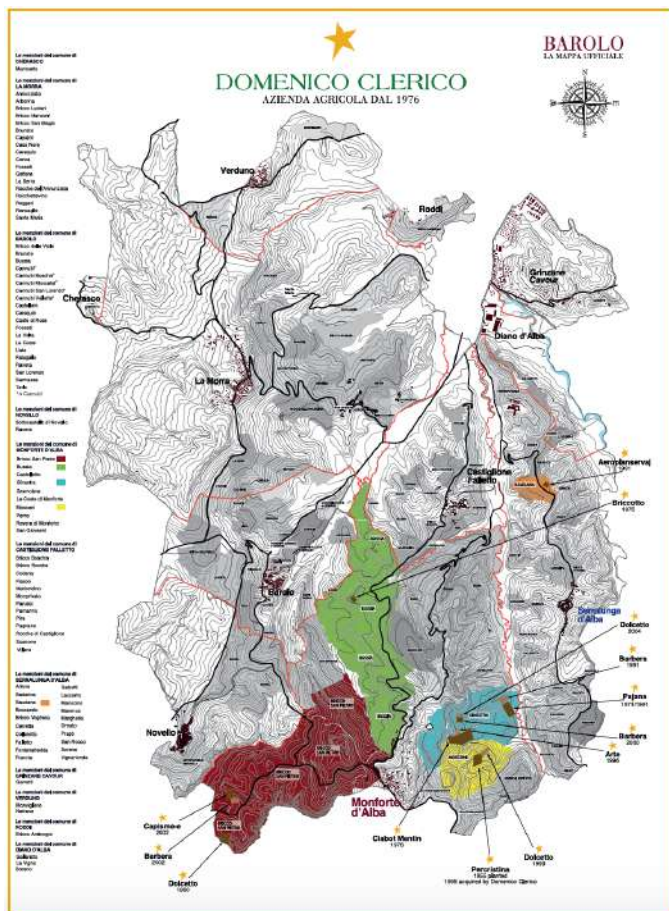
Sulfites (ppm) - 70-80 ppm

Filtration agents? None

Stabilization agents? None

Yeast utilized - wild yeasts

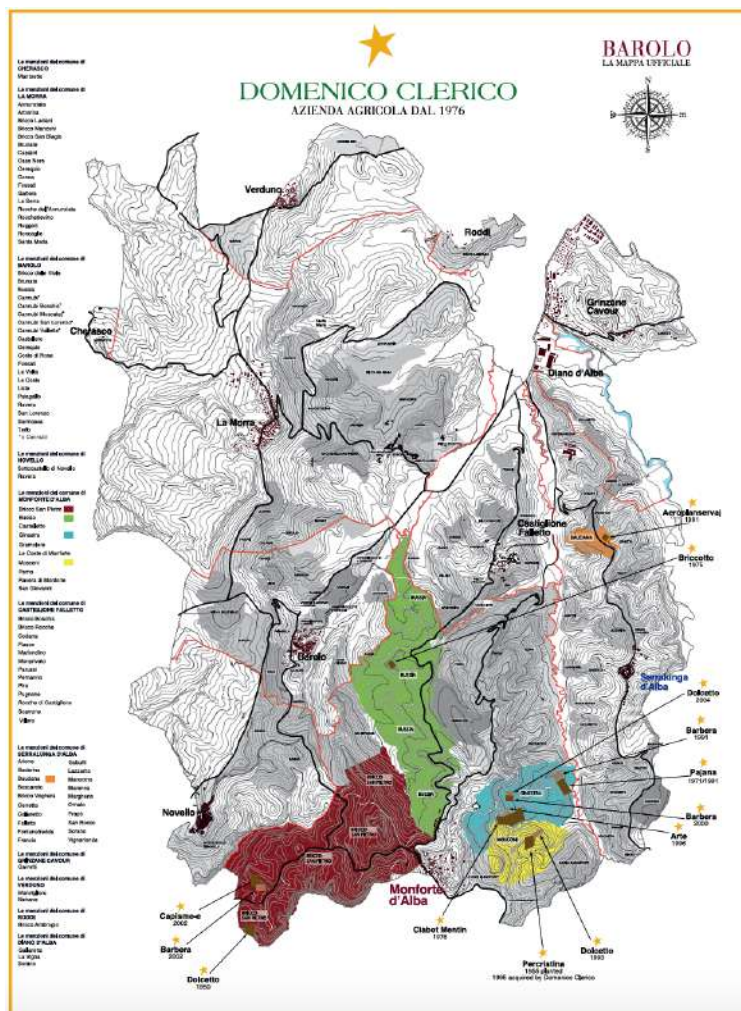
Organic/Biodynamic? Organic practices but not certified



Domenico Clerico

Barolo 'Pajana' Ginestra

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. His passion and love for the land resulted in wines of the highest quality and exceptional character.



Winery Location: Monforte d'Alba, Piedmont, Italy

Name of Wine: Single vineyard - Pajana
(Pronunciation: pie-yanah) in the Ginestra cru

Grape(s): 100% Nebbiolo

Designation: Barolo DOCG

Vineyard Sources: Pajana in Ginestra

Vineyard Size: 1.8 hectares, 290-350m above sea level

Age of Vines: Oldest vines up to 50 years old

Soil: Loam, sand and clay with traces of limestone

Skin Maceration Time: 15-20 days

Fermentation & Aging:
Temperature controlled fermentation in stainless steel, aging 16 mos in French barriques (20 % new 80% neutral) and 16 mos big Slavonian botti before bottling

Annual Production: 4,500 bottles per year

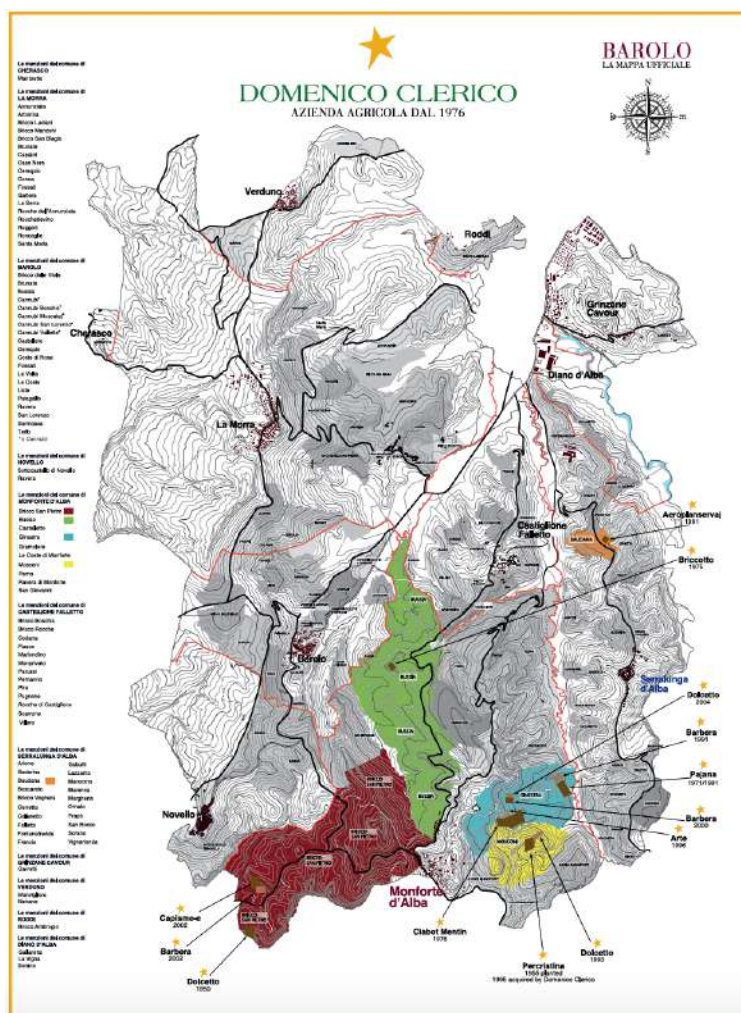
Additional Technical Information:
Sulfites (ppm) - 70-80 ppm
Filtration agents? None
Stabilization agents? None
Yeast utilized - BRL starter, using yeast from Barolo, when conditions are ideal, wild yeasts are used

Organic/Biodynamic?
Organic practices but not certified

Domenico Clerico

Barolo 'Ciabot Mentin' Ginestra

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. His passion and love for the land resulted in wines of the highest quality and exceptional character.



Winery Location: Monforte d'Alba, Piedmont, Italy

Name of wine: Name of single vineyard - Ciabot Mentin in the Ginestra cru

Grape(s): 100% Nebbiolo

Designation: Barolo DOCG

Vineyard Sources: Ciabot Mentin in Ginestra

Vineyard Size: 4 hectares, 410m above sea level

Age of Vines: Oldest vines up to 43 years old

Soil: Loam, clay and sand with traces of limestone

Skin Maceration Time: 15-20 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel, aging 16 mos in French barriques (20 % new 80% neutral) and 16 months big slavonian botti before bottling

Annual Production: 5,500 bottles per year

Additional Technical Information:

Sulfites (ppm) - 70-80 ppm

Filtration agents? None

Stabilization agents? None

Yeast utilized - BRL starter, using yeast from Barolo, when conditions are ideal, wild yeasts are used

Organic/Biodynamic?

Organic practices but not certified

Domenico Clerico

Barolo 'Aeroplanservaj'

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. His passion and love for the land resulted in wines of the highest quality and exceptional character.

Aeroplanservaj is the childhood nickname of Domenico Clerico as he had a wild imagination and was considered a free spirit or "wild airplane". This is the only vineyard site outside of Monforte d'Alba and the newest wine to the line up.



Winery Location: Monforte d'Alba, Piedmont, Italy

Name of Wine: 'wild airplane' (similar meaning to 'free spirit') was Domenico's childhood nickname as he had a wild imagination

Grape(s): 100% Nebbiolo

Designation: Barolo DOCG

Vineyard Sources: Baudana Cru in Serralunga

Vineyard Size: 0.9 hectares, 250m above sea level

Age of Vines: Oldest vines up to 28 years old

Soil: Clay with sand and loam

Skin Maceration Time: 15-20 days

Fermentation & Aging:

Temperature controlled fermentation in stainless steel, aging 16 months in French barriques (20 % new 80% neutral) and 16 months large Slavonian botti before bottling

Annual Production: 6,000 bottles per year

Additional Technical Information:

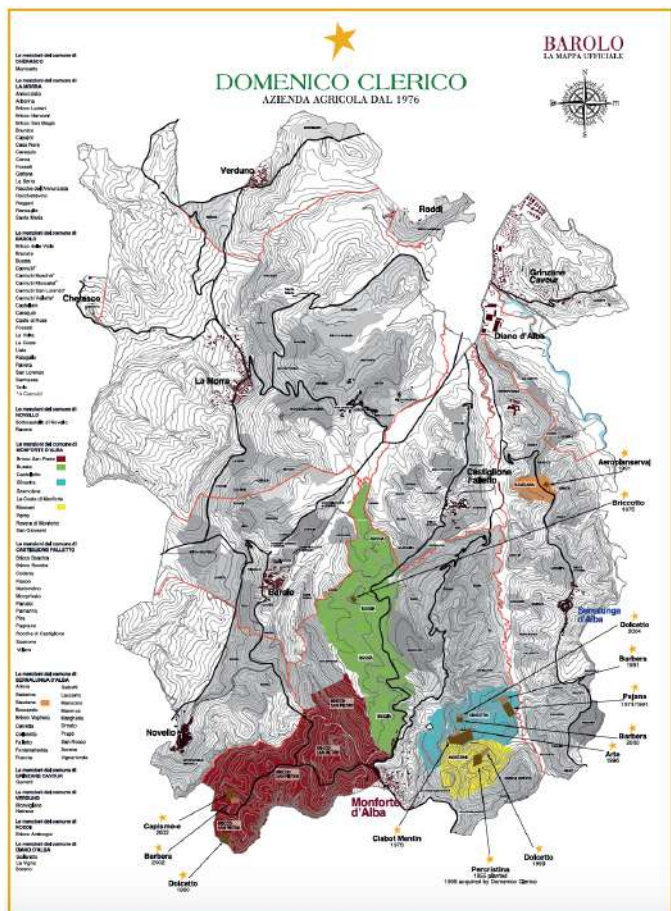
Sulfites (ppm) - 70-80 ppm

Filtration agents? None

Stabilization agents? None

Yeast utilized - BRL starter, using yeast from the Barolo environment, when conditions are ideal, wild yeasts are used

Organic/Biodynamic? Organic practices but not certified

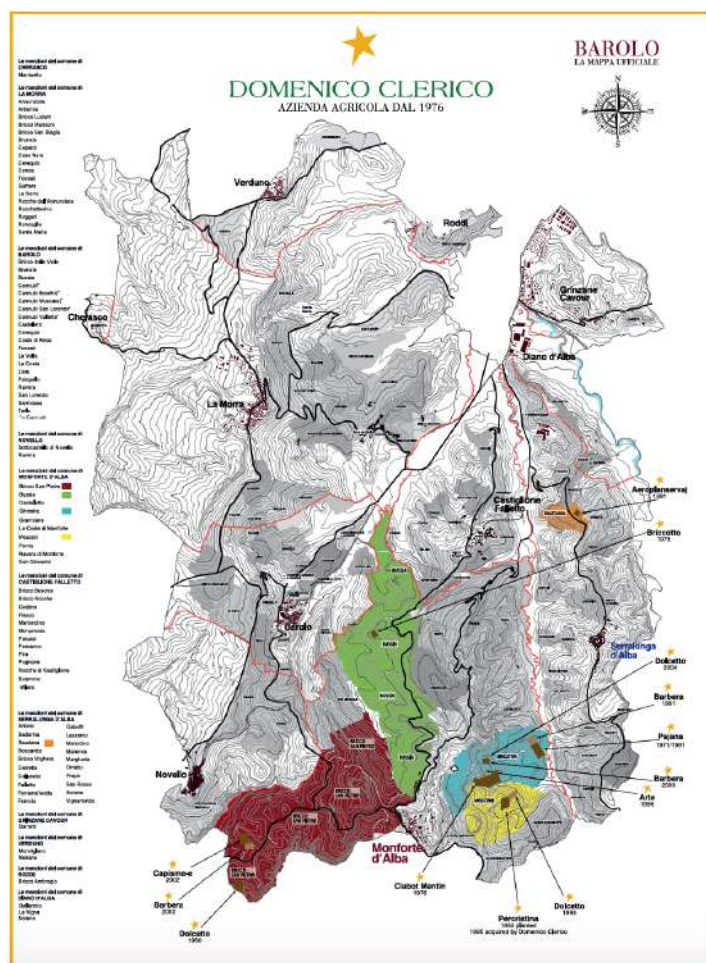


Domenico Clerico

Barolo 'Percristina'

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This very special bottling was named in memory of Domenico & Giuliana's daughter Cristina who passed at a very young age. This wine is only made in exceptional years and released 10 years following the vintage.



Winery Location: Monforte d'Alba, Piedmont, Italy

Name of Wine: Named in memory 'for Cristina' Domenico & Giuliana's only child, only made in great vintages and released after 10 years

Grape(s): 100% Nebbiolo

Designation: Barolo DOCG

Vineyard Sources:

Pericristina single vineyard in the Mosconi Cru

Vineyard Size: 1.3 hectares, 400m above sea level

Age of Vines: Oldest vines up to 60 years old

Soil: Clay and sand with traces of limestone

Fermentation & Aging:

Temperature controlled fermentation in stainless steel, aging 16 months in French barriques (20 % new 80% neutral) and 3 years in 25HL Slavonian botti before bottling

Annual Production: 4,500 bottles per year

Additional Technical Information:

Sulfites (ppm) - 70-80 ppm

Filtration agents? None

Stabilization agents? None

Yeast utilized - BRL starter, using yeast from the Barolo environment, when conditions are ideal, wild yeasts are used

Organic/Biodynamic?

Organic practices but not certified