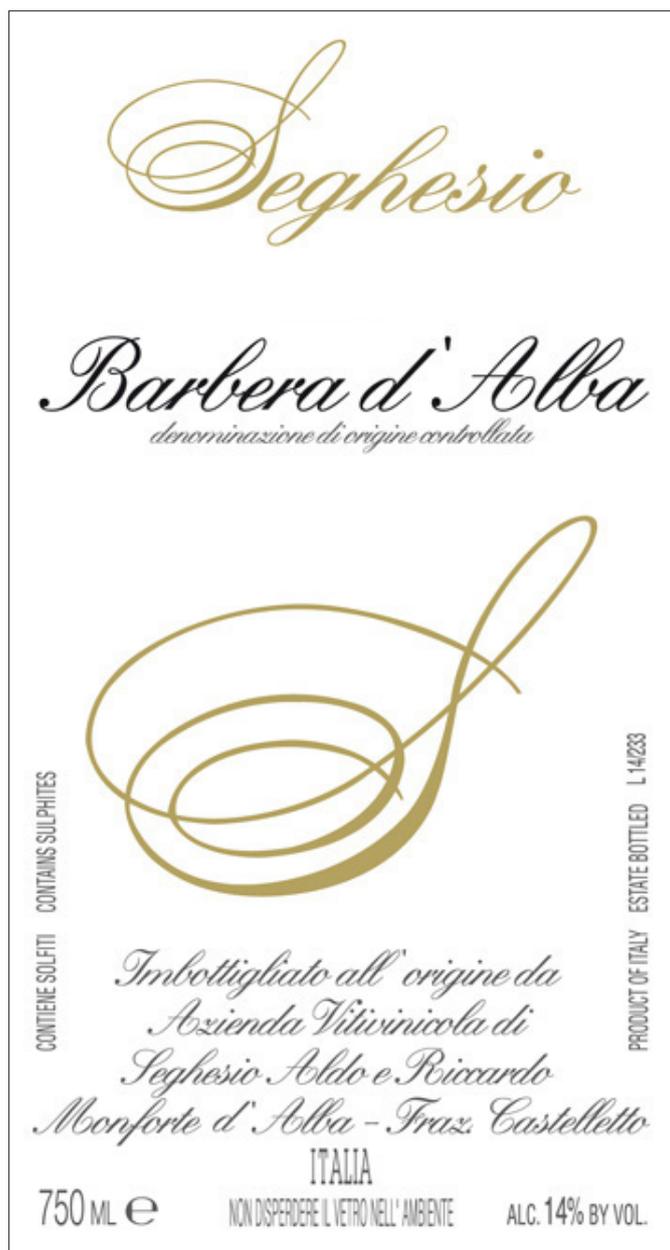


Seghesio

Barbera d'Alba

Piedmont



Appellation: BARBERA D'ALBA DOC

Zone: Monforte d'Alba (province of Cuneo)

Cru: n/a

Vineyard extension (hectares): 2

Blend: 100% Barbera

Vineyard age (year of planting): Barbera 1990,1994,1974

Soil Type: Tufaceous-clayey

Exposure: North-East

Altitude: 350 meters above sea level

Colour: Ruby red

Nose: Fruity and fragrant, raspberry, redcurrant

Flavour: Soft, pleasant, fresh, persistent

Serving temperature (°C): 18-20

Match with: Grilled red meat, poultry, medium seasoned cheese

Average no. bottles/year: 15,000

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins in steel rotary fermenters for 5-8 days, maturation in stainless steel tanks for 12 months.

Awards: n/a

Estate History

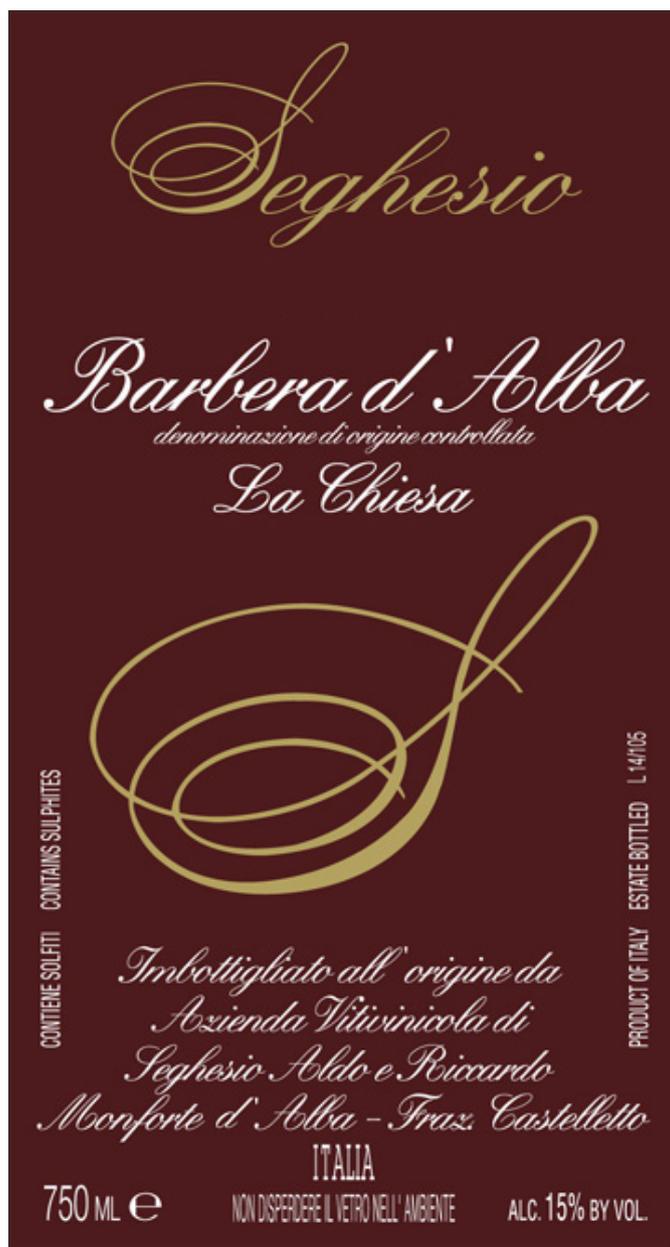
The father of Riccardo Seghesio bought the estate in 1964 after the sharecropping system ended. Over the years more vineyards were gradually added. The present extension is of 9.5 hectares. The grapes were vinified at the estate and sold in bulk. Riccardo and his brother Aldo then bottled the 1990 vintage of Barbera and Dolcetto and the 1988 vintage of Barolo La Villa for the first time. Riccardo, after Aldo sadly passed away, is supported by his nephews Marco and Sandro, both agricultural technicians, in the vineyards and in the cellar and by his niece Michela, a trained commercial secretary, who follows administration and accounting issues. Vigneto La Villa extends for 4 hectares and is made up by various vineyards: the oldest one was planted in 1957, while the youngest was planted in 2005. Both the Baroli of the estate stem from these plots: Barolo La Villa is made from a selection of the oldest vines, while a Barolo "base" is made from the younger vines. The first part of the new cellar was built in 1997 and a second part was added in 2003. The alcoholic and malolactic fermentations are strictly spontaneous. Barolo La Villa stands out for its elegance. It is similar to the Baroli of Serralunga and it maintains its structure and its elegance in the great and small vintages alike. Apart from the Baroli, the other wines of the range are an attractive and fresh Dolcetto, a fruity and pleasant Barbera d'Alba, a floral and spicy Barbera d'Alba La Chiesa (made from the oldest Barbera vines) and a velvety Langhe Nebbiolo.



Seghesio

Barbera d'Alba "La Chiesa"

Piedmont



Appellation: BARBERA D'ALBA DOC

Zone: Monforte d'Alba (province of Cuneo)

Cru: Vigneto della Chiesa

Vineyard extension (hectares): 0.5

Blend: 100% Barbera

Vineyard age (year of planting): Barbera 1976

Soil Type: Tufaceous-clayey

Exposure: North-East

Altitude: 350 meters above sea level

Colour: Intense ruby red

Nose: Complex, ample, fruity, black cherry, coffee, chocolate, vanilla

Flavour: Dry, warm, full-bodied, fresh, persistent

Serving temperature (°C): 18-20

Match with: Roasts, elaborate pasta dishes

Average no. bottles/year: 5,000

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins in steel rotary fermenters for 5-8 days, the wine then matures in French oak barriques for 18 months

Awards: n/a

Estate History

The father of Riccardo Seghesio bought the estate in 1964 after the sharecropping system ended. Over the years more vineyards were gradually added. The present extension is of 9.5 hectares. The grapes were vinified at the estate and sold in bulk. Riccardo and his brother Aldo then bottled the 1990 vintage of Barbera and Dolcetto and the 1988 vintage of Barolo La Villa for the first time. Riccardo, after Aldo sadly passed away, is supported by his nephews Marco and Sandro, both agricultural technicians, in the vineyards and in the cellar and by his niece Michela, a trained commercial secretary, who follows administration and accounting issues. Vigneto La Villa extends for 4 hectares and is made up by various vineyards: the oldest one was planted in 1957, while the youngest was planted in 2005. Both the Baroli of the estate stem from these plots: Barolo La Villa is made from a selection of the oldest vines, while a Barolo "base" is made from the younger vines. The first part of the new cellar was built in 1997 and a second part was added in 2003. The alcoholic and malolactic fermentations are strictly spontaneous. Barolo La Villa stands out for its elegance. It is similar to the Baroli of Serralunga and it maintains its structure and its elegance in the great and small vintages alike. Apart from the Baroli, the other wines of the range are an attractive and fresh Dolcetto, a fruity and pleasant Barbera d'Alba, a floral and spicy Barbera d'Alba La Chiesa (made from the oldest Barbera vines) and a velvety Langhe Nebbiolo.



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Seghesio

Barolo

Piedmont



Appellation: BAROLO DOCG

Zone: Monforte d'Alba (province of Cuneo)

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 100% Nebbiolo

Vineyard age (year of planting): Nebbiolo 2000

Soil Type: Tufaceous-clayey

Exposure: South/South-east

Altitude: 350 meters above sea level

Colour: Intense garnet red

Nose: intense, complex, sweet spices, violets, balsamic notes

Flavour: Warm, supple, good acidity, well integrated tannins

Serving temperature (°C): 16-18

Match with: Braised red meat dishes, seasoned Piedmontese cheese

Average no. bottles/year: 20,000

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins for 5-6 days in rotary fermenters with temperature control (28-34 gradi C). The wine matures with the skins for two years in large Slavonian oak casks. Finishing in the bottle for 6 months.

Awards: n/a

Estate History

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Seghesio

Barolo "La Villa"

Piedmont



Appellation: BAROLO DOCG

Zone: Monforte d'Alba (province of Cuneo)

Cru: La Villa

Vineyard extension (hectares): 4

Blend: 100% Nebbiolo

Vineyard age (year of planting): Nebbiolo
1950,1956,1980,1983,2000

Soil Type: Tufaceous-clayey, poor in organic substances

Exposure: South-East

Altitude: 350 meters above sea level

Colour: Dark garnet red

Nose: Characteristic, intense, sweet spices, violet, balsamic notes

Flavour: Warm, soft, clean, fresh, soft tannins, long and pleasant finish

Serving temperature (°C): 18-20 degrees Celsius

Match with: Spicy and elaborated meat dishes, aged Piedmontese cheeses

Average no. bottles/year: 6,500

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins in steel rotary fermentors for 5-8 days, the wine then matures in French oak barriques and tonneaux for 24 months. Finishing in the bottle for 12 months before release.

Awards: n/a

Estate History

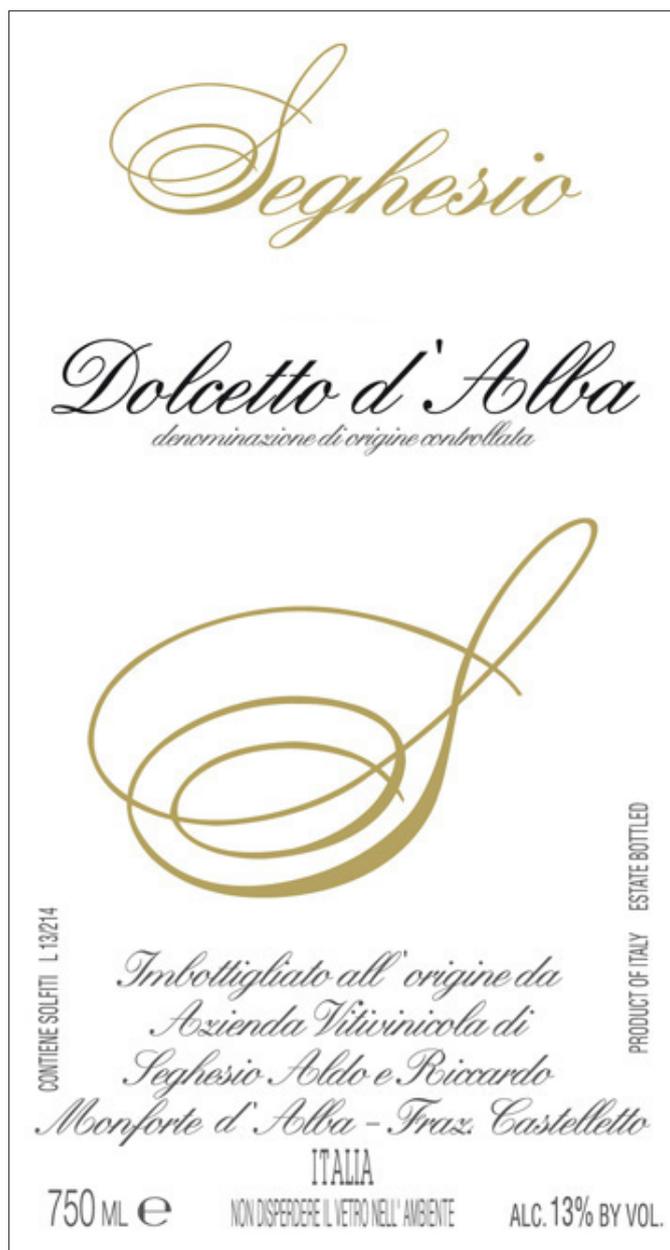
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Seghesio

Dolcetto d'Alba

Piedmont



Appellation: DOLCETTO D'ALBA DOC
Zone: Monforte d'Alba (province of Cuneo)
Cru: Vigneto della Chiesa
Vineyard extension (hectares): 2
Blend: 100% Dolcetto
Vineyard age (year of planting): Dolcetto 1976,1990,1994
Soil Type: Tufaceous-clayey
Exposure: North-East
Altitude: 350 meters above sea level
Colour: Dark purple red
Nose: Elegant, concentrated, blackberry jam, wild herbs
Flavour: Dry, vigorous, supple, tasty, fresh, persistent
Serving temperature (°C): 16-18
Match with: Hors d'oeuvres, cured meat, pasta dishes
Average no. bottles/year: 15,000
Alcohol %: n/a
Grape yield per hectare tons: 8
Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins in rotary fermentors for 3-5 days, the wine then matures in stainless steel vats for 12 months

Awards: n/a

Estate History

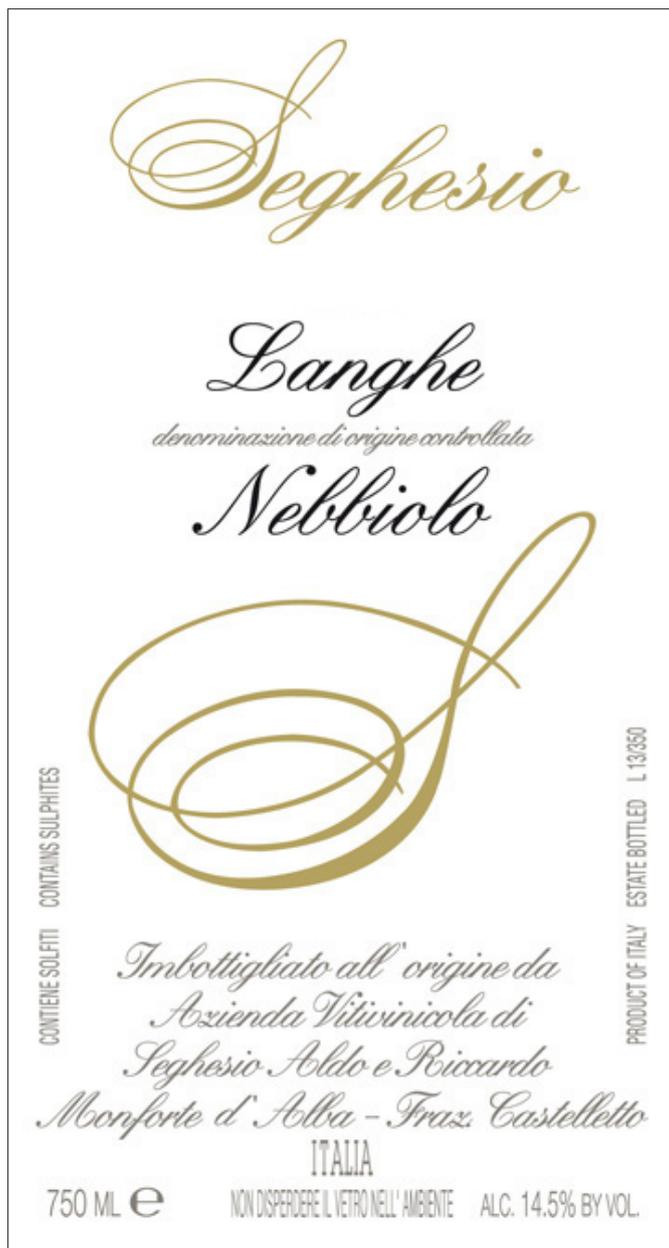
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Seghesio

Langhe Nebbiolo

Piedmont



Appellation: LANGHE NEBBIOLO DOC

Zone: Monforte d'Alba (province of Cuneo)

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 100% Nebbiolo

Vineyard age (year of planting): Nebbiolo 2000

Soil Type: Tufaceous-clayey

Exposure: North-east

Altitude: 350 meters above sea level

Colour: Light red

Nose: Fruity, typical of Nebbiolo

Flavour: Fruity, fresh, supple tannins

Serving temperature (°C): n/a

Match with: Pasta and rice dishes with meat sauces, roast veal

Average no. bottles/year: 6,000

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: n/a

Vinification and ageing: Fermentation and maceration with the skins in rotary fermenters for 5-6 days, maturation in stainless steel tanks for 7-8 months. Finishing in the bottle for 6 months before release

Awards: n/a

Estate History

The father of Riccardo Seghesio bought the estate in 1964 after the sharecropping system ended. Over the years more vineyards were gradually added. The present extension is of 9.5 hectares. The grapes were vinified at the estate and sold in bulk. Riccardo and his brother Aldo then bottled the 1990 vintage of Barbera and Dolcetto and the 1988 vintage of Barolo La Villa for the first time. Riccardo, after Aldo sadly passed away, is supported by his nephews Marco and Sandro, both agricultural technicians, in the vineyards and in the cellar and by his niece Michela, a trained commercial secretary, who follows administration and accounting issues. Vigneto La Villa extends for 4 hectares and is made up by various vineyards: the oldest one was planted in 1957, while the youngest was planted in 2005. Both the Baroli of the estate stem from these plots: Barolo La Villa is made from a selection of the oldest vines, while a Barolo "base" is made from the younger vines. The first part of the new cellar was built in 1997 and a second part was added in 2003. The alcoholic and malolactic fermentations are strictly spontaneous. Barolo La Villa stands out for its elegance. It is similar to the Baroli of Serralunga and it maintains its structure and its elegance in the great and small vintages alike. Apart from the Baroli, the other wines of the range are an attractive and fresh Dolcetto, a fruity and pleasant Barbera d'Alba, a floral and spicy Barbera d'Alba La Chiesa (made from the oldest Barbera vines) and a velvety Langhe Nebbiolo.

