

# 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

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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