

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

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.

