



# SEGHEGIO

## Barolo

**VINTAGE:** 2015

**GRAPE(S):** Nebbiolo

**COUNTRY:** Italy

**APPELLATION:** Piemonte, Barolo DOCG, Monforte d'Alba

**VINEYARD:** Castelletto

**SUGAR:** 0.2 g/L

**ACIDITY:** 5.2 g/L

**ALCOHOL:** 14.5%

**STYLE:** Classic rusticity with modern elegance.

**FOOD PAIRINGS:** Lamb, stuffed pasta dishes, truffle.

**THE DOMAINE:** The steep slopes of Seghesio winery in Monforte d'Alba were not always covered with vines. It wasn't until 1964 when Ettore Seghesio, a tenant farmer working the land, saved enough money to purchase the farm with the foresight to plant Nebbiolo. For many years the grapes were sold off in bulk but in 1988, Ettore's sons Aldo and Riccardo, took over the family domaine and bottled their first vintage of 'La Villa' Barolo. Over 30 years later, Riccardo now runs the estate supported by his brother's children after Aldo's sudden death in 2010. Together Riccardo, nephews Marco and Sandro with niece Michaela, produce the loveliest wines with the perfect marriage of traditional and modern vinification.

**VITICULTURE AND VINIFICATION:** **Vegan and organically farmed.** Harvested by hand in October, from the youngest vines of the vineyard (20-30yrs) on southeast facing slopes with medium-textured limestone soils. Maceration on the skins in rotary fermenters with temperature control between 25-30°C for about 10-15 days. After malolactic fermentation aging for about 24 months in large Slavonian oak barrels of 50 hectolitres.

**VINTAGE DETAILS:** An exceptional vintage thanks to healthy grapes and exceptionally regular bunches. A very cold winter with plenty of snow and a protracted cool and rainy spring replenished the water tables, much needed during a July that was the hottest ever on record. The wines possess ample fruit in this vintage and very fine - but formidable tannins along with much aromatic intensity. The vintage shows great promise.

**TASTING NOTE:** Drinking excellently now. Red and black licorice, clove and sweet tobacco, cherry liquor, wild blueberry bush, balsam, cinnamon bark. Vibrant acidity and velvety tannins. Such an approachable Barolo. Let decant for 20 mins or leave in the glass for several minutes before you can fully discover the richness and complexity of this beauty. Hard to believe this is only village level.

**PERSONAL NOTES:**