



SEGHEGIO

Barbera d'Alba, La Chiesa

VINTAGE: 2016

GRAPE(S): Barbera

COUNTRY: Italy

APPELLATION: Piemonte, Barbera d'Alba DOCG

VINEYARD: Castelletto, La Chiesa

SUGAR: 0.3 g/L

ACIDITY: 5.5 g/l

ALCOHOL: 14.5%

STYLE: Full-bodied, rich and spicy.

FOOD PAIRINGS: Grilled meats, game, aged and firm cheeses.

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. Mainly clayey and calcareous marl with east facing exposure, 350m above sea level. Only half a hectare with 50 year old vines. Harvested by hand in late September/early October. Maceration on the skins in rotary fermenters with temperature control between 25-30°C for about 6-7 days. Fermentation in stainless steel tanks. After malolactic fermentation the wine is aged in French barriques for 18 months.

VINTAGE DETAILS: The early consensus throughout the Piedmont region is that 2016 stands to be a very promising – and potentially exceptional – vintage. Producers in all zones have been very happy with the outcome of the harvest season, reporting a crop that's high in both quality and quantity, with sugar concentration to rival the richness of 2015 but with greater structure and livelier acidity.

TASTING NOTE: Black cherry, blackberry and plum, violet, vanilla, coffee, cinnamon, chocolate, mace and menthol. A deep and rich expression of Barbera here.

PERSONAL NOTES: