

Domenico Clerico – Trevigne, Barbera d'Alba

- Recognized as one of the best Barberas of Piemonte
- Heightened red berry fruit with a fresh, juicy finish
- Super high quality selection from three vineyards

The Producer

In Italy drinking a bottle of Barolo is an event. Every vineyard in every vintage has its own story to tell. Domenico Clerico, championing the virtues of terroir by focusing on single-vineyard Barolos from the Monforte d'Alba commune, has been considered a benchmark producer of Barolo since he began making wine.

One of the original Barolo Boys, and always ahead of his game, he recognized early on the potential in the eastern slopes of Monforte d'Alba. After taking over his family farm from his father in 1976, he sold off the olive business to purchase a vineyard in Bussia, from which he made his first Barolo "Briccotto Bussia". From this successful debut, he then purchased vineyards in Ginestra and Mosconi, bringing his holdings to 21 hectares by 1995. By choosing great locations in these top crus, and focusing on single vineyard bottlings, he quickly gained international renown as part of the original Marc De Grazia portfolio. Today, Clerico is cited in textbooks as a benchmark producer of Monforte d'Alba.

Rivalled only by his colleagues (and friends) Voerzio, Sandrone, and Scavino, his goal has always been quality. Often Clerico is interpreted as "modern," but actually his unchanging goal has been the ultimate expression of site and vintage. Green harvesting, controlled fermentation, and meticulous selection of new barrels were all quality improvements learned from the great wines of Burgundy, which this younger generation was open to.

In 1990 he introduced French barrique aging. Like many of his cohorts, he experimented with new barrique in a drive for the cleanest wines possible, now using 20% new oak followed by 16 months in 5000L Slavonian casks, which he believes leads to the ideal expression.

Until his passing in 2017, he continued to push boundaries for quality. While battling cancer, in 2007 he built an impressive, state-of-the-art cellar with top of the line equipment, sculptures, and a pool. With the 2011 vintage, he created a Barolo Classico, usually a staple of Barolo producers, but a new offering for Clerico. His goal was to make a Barolo more accessible to the younger generation while also increasing the quality of his single vineyard Barolos. His vision continues under his widow, Giuliana.

The estate's current portfolio features cru Barolos from single vineyards including Ciabot Mentin (Ginestra), Pajana (Ginestra), Percristina (Mosconi), a Barolo classico, as well as a Barbera bottling taken from the most approachable barrels from three single vineyards.

The Wine

Whereas many Barolo producers make a Barbera as an afterthought to their Barolo portfolio, Clerico continues to focus on optimal quality for their Trevigne Barbera d'Alba. Sourced from three of their best vineyard locations on hillsides adjacent to his Nebbiolo vineyards, Clerico's Barbera vines thrive in the clay, marl, and limestone clay soils found within Monforte d'Alba. Clerico's Trevigne allows the pretty nuances of appellation to shine through: generous dark fruit, silky and rich texture, lifted aromas of flowers and spice and a long smooth finish.



Region: Piedmont

Appellation: Barbera d'Alba

Vineyards: Blended from three Monforte d'Alba vineyards, Pajana, Ciabot Mentin, San Piato

Altitude: 1,000-1,500 feet

Soil: Helvetian clay and marl

Varietal: 100% Nebbiolo

Vine age: average 25 years

Trellising: Guyot

Harvest: Manual at the end of September

Vinification: Maceration on the skins in a rotofermenter for 10-14 days

Aging: 12-16 months in 5000L Slavonian cask

Production: 1,750 cases

Tasting Notes: Ripe and intense with the dark berry and plum; cherry and spice frame and a juicy, ripe acidity with lifted floral qualities. The lengthy finish is smooth with notes of roasting espresso.