

## Domenico Clerico – Barolo

- Provides a glimpse of Clerico's single vineyard wines in a gentle style and approachable price
  - Purity of fruit and velvety texture
  - One of the original Barolo Boys

### 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.

Rivaled 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

This new bottling is an exciting edition to the Domenico Clerico portfolio. In an effort to further increase the expressiveness in his intense and spell-binding single-vineyard bottlings, Clerico is now using grapes that previously went into the Clerico cru Barolos we have known for years, from Ginestra, Mosconi, and Bussia of the Monforte d'Alba commune. The result is the creation of a new Barolo, purely exemplary of the potential of the village. Yields are still lower than most at about 5.5 tons per hectare.



**Region:** Piedmont

**Appellation:** Barolo

**Vineyards:** Ginestra, Mosconi, Bussia

**Altitude:** 1,000-1,500 feet

**Soil:** Helvetian clay and marl

**Varietal:** 100% Nebbiolo

**Vine age:** average of 30 years

**Trellising:** Single Guyot

**Harvest:** Manual in early October

**Vinification:** Maceration on the skins in a rotofermenter for 15-20 days

**Aging:** 16 months in barrique (20% new - 80% used-once), followed by 16 months in 50hl Slavonian oak, then blended before bottling.

**Production:** 1,750 cases

**Tasting Notes:** Cherry, licorice, tar and tobacco notes show in this firm, dense Barolo. On the savory side, with a long, dry finish accented by cinnamon, sweet smoke, and grilled herbs.