



THERE IS NO SUBSTITUTE FOR QUALITY



Renzo Seghesio • Monforte d'Alba, Barolo

Nebbiolo and Barbera run-through Renzo Seghesio's veins, just as they did for his father, Francesco. They are natives of Monforte d'Alba, the commune in Barolo known for producing commanding expressions of Nebbiolo. Renzo studied winemaking in Alba and was a follower of Piedmont's renaissance man Giuseppe Pinot-Gallizio, an accomplished painter and chemist as well as a scholar of archaeology and botany. Inspired by Giuseppe, Renzo continued his studies at the University of Turin and received a degree in biology. Returning to Piedmont in the 1960s, Renzo's intent was to bottle wine from his family's parcels, rather than sell the fruit. He succeeded in 1968, making his first wine in his family's garage in 1968.

Roero Arneis "San Bernardino" 2021

A new addition to the Seghesio collection, the Arneis is a dear project from Renzo's sons, Federico and Raffaele (who designed the minimalist label). Relative to other Roero Arneis, the Seghesio expression is a bit racier and leaner, yet still pretty with all its white flowers, apple crunch, and spritz-y summer citrus. Directly south of Canale, in Vezza d'Alba, the family owns and farms grapes in the prized monopole vineyard of San Bernardino. Here, the soils are sand over a calcareous base presented by extreme inclinations, facing south and southwest. Fermentation takes-place in tank for 10 days, and ages on its lees for 8 months (also in tank). All this sets Seghesio's San Bernardino Arneis worlds apart from the oceans of anonymous Arneis afloat in the world.

