



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.

### **Barbera d'Alba Superiore "Ginestra" 2019**

Renzo's Barbera vines are located in the Ginestra vineyard. The soil here is blue-grey marl and the average age of the vines is 55 years-old. In the vineyard, he prunes the Barbera severely to restrain the yields. From there, he destems the fruit and presses it with a basket press into steel tank for fermentation, then an equal split of botti and used barrique for 13 months. The Barbera lights-up with a leathery cherry fruit and cardamon-clove spice. Plump in structure and not-so-shy tannin make this a Barbera for Barolo lovers. It's not your typical, tutti-frutti red from Asti, Monferrato, or even La Morra. This is over-achieving, over-pleasing, and overly delicious Monforte.



*The Seghesio's road into Ginestra separating Nebbiolo (to the left) and Barbera (to the right)*