



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.

### Barolo "Ca' d' Nalin" 2018

In the summer of 2015, Renzo, Federico, and Raffaele Seghesio all took a little drive with Alan Sobczak from Monforte over to La Morra, not too far by car, but a truly special and distinct "terroir" from Monforte. They pulled up at the base of the vineyard site known as "Bricco Chiesa," and walked up to the crest of the hill, passing the "House of Nalin" along the way. Anyone who has ever been to La Morra knows just how magical the town and its vineyards are. It's as though the houses, the hills and even the little foot paths up through the vineyards were created to nurture and raise up the most beautiful and refined of Barolos. On that day in the summer of 2015, the Bricco Chiesa vineyard was in all its glory, and the gentlemen viewing it first conceived their plan for its precious Nebbiolo fruit.

You see, two vineyard parcels at Bricco Chiesa had recently come to the Seghesio family through Raffaele, the son-in-law of Giovenale Viberti, whose own great grandfather is the namesake of the farmhouse in the midst of the vineyard (the House of Nalin), and who originally planted the vineyard in the 19th century. The House of Nalin is very important in the memories of the local old-timers and their families for it was there that seven freedom fighters took refuge in a well and a spring at the entrance to the farm to avoid capture by Mussolini's military during World War II. This wine honors both the memory of the original Giovenale Viberti and the partisans who were saved at his farmhouse.

One of the Bricco Chiesa parcels faces south at 250 meters of altitude and the other faces west at 300 meters. The soil in both parcels is the justly famous "Marne di Sant'Agata Fossili," that is the fine clayey-limestone marls of La Morra that can sheath the naturally powerful fruit of Nebbiolo in velvet. Of course, the wine of such a fine place does not just happen overnight. In 2015 the Seghesios knew what they wanted, but it would take time to bring to fruition. Chief among their plans was to obtain organic certification from Associazione "Suolo e Salute." The vineyard is organically cultivated now, but the full certification will require another two vintages.

The hillside vineyard of the Bricco Chiesa and its remarkable soil make a sublime Barolo possible; the "touch" of the Seghesios make it a reality. The vineyard is a garden to them and the fruit is a gift. They select fruit with keen attention in the vineyard and during harvest focusing on cluster separation in order to have as much control during fermentation as possible. Each parcel is vinified independently in temperature controlled vats of 3,200 liter capacity, and fermented with a combination of indigenous and cultivated yeast to maximize both the fruit quality of the wine and stability of the process. The 2018 fermented for 36 days under a submerged cap before racking off into large Slavonian oak botti of 3,200 liter capacity for a total of 32 months. Oh, and yes, the wine is not filtered.

The Ca d' Nalin is true La Morra elegance with rich floral notes, polished tannins, saturated tones of ruby color and heady rose and anise elements on the palate. We say, "Bravo to the Seghesios!"