



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.

### "Roè" Nebbiolo d'Alba 2020

Federico Seghesio and his father, Renzo, long eyed the Nebbiolo vineyards that grow at the "triangle" where Monforte, La Morra, and Santa Maria come together, so when the opportunity to acquire the Roè parcel arose, they jumped. It's a small vineyard that is just about five acres in size, and is named for the Roe deer that roam the wooded hillsides on its eastern flank. For those who like the details: Planted in 1993, Roè's Nebbiolo is harvested by hand, sorted twice, destemmed and bladder pressed into stainless steel tanks by gravity flow...no stirring. After its first winter in stainless gravity again assists to move Roè to large Slovenian botti (traditional wood ovals), where it rested until bottling this year. Prior to bottling it received a slight plaque filtration. That's it. And one more thing: it's fabulous.

