



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.

"Ruri" Nebbiolo Langhe 2017

Langhe Nebbiolo from Barolo is suppose to be "Baby Barolo?" A little softer and more user-friendly in its youth, so you can chug your Langhe Nebbiolo by the glass, and savor your money-splurge Barolo on special occasions, right? Well, if that's the case, then the 2017 "Ruri" is one of those kids who can run circles around most Barolo grown-ups. This is all-Ginestra Nebbiolo to begin with (no short-cuts) produced with a fermentation of 8 to 10 days by way of steel. The wine is held in steel for 9 months, followed by an additional 9 months in 1,500 liter barrels. "Ruri" is a long-puff of earth, exotic spice, and a sweet-dried core of fruit. Unconditionally itself, and definitely an impressive youngster who can makes it's fancier cousins just seem pointless. Ruri = from Latin = country farm. It's a fitting name for this one-of-a kind "Bambino Barolo."

