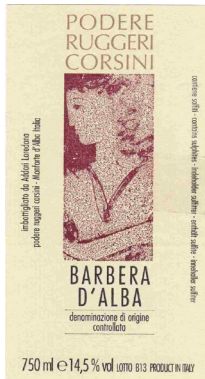


Podere Ruggeri Corsini

Barolo



Half Russian, half Italian Nicola Argamante had a great-grandfather who was a general in the Russian army—he was a big beefy Victorianesque guy with a flowing beard and spectacles, and his image adorns the few bottles of excellent Pinot Nero that Nicola makes. Nicola is big too, but he doesn't wear a cavalry uniform.

The general died before the revolution. His son, a colonel, escaped Stalin's Russia via Helsinki to live with his wife's family in Vilnius, only to be arrested in 1939 by the Russian secret police. *His* son, Nicola's father, made his way to Italy.

Nicola was born in Tuscany and raised in Piedmont. There he met a lithe woman from Sardinia with jet-black hair, a fine roman nose, and a mesmerizing accent. They were at the University of Turin together: she was getting a post-graduate degree in viticulture; he a PhD in vine disease and ampelography, and they fell completely in love.

In the early 1990s Nicola was consulting for various producers in the Langhe while writing his papers and fulfilling his degree requirements when he stumbled upon the hamlet of Corsini. It lay in the southern, somewhat cooler zone of the appellation, tucked away in a little valley just north of Monforte d'Alba, a couple of houses and farm buildings surrounded by vines. He took Loredana there. In 1995 they got married, bought the hamlet, and started their life together.

Podere Ruggeri Corsini: farm + Nicola's mother's surname + name of hamlet. Nicola's mother is in there because she provided money to make the purchase.

Nicola still consults here and there, but mostly he is in the cellar while Loredana is in the vines; their two daughters, Vittoria and Francesca, are also involved in the domaine. They have 30 acres of vineyards divided among nearly as many parcels, and average just over 7,000 cases of wine each year. They walk a really nice line between traditionalists and modernists, meaning that their wines are transparent with clear impressions, while possessing superb drinkability.

Some facts pertaining to the farm's ecology: The lightest traditional bottle is used, to have a lighter carbon footprint. Solar panels provide most of the power for heating and lighting in the winery, and water used in winery operations is purified on site via a method of phyto-purification. In the vineyards, the only synthetic applications used are those based on copper and sulfur to fight mildew diseases. In the wines, ferments for the reds are spontaneous (with the exception of the Dolcetto, which is yeasted with neutral yeast because Nicola wants the fermentation "to run" and thus avoid a sideways turn into funk), SO₂ applications for all colors are kept to a minimum, and the reds are not normally fined or filtered and will, with time, throw sediment.

<http://www.ruggericorsini.it>