

Podere Ruggeri Corsini

Barolo



The Wines

- *Langhe Rosato*: This rosé from Nebbiolo comes from a one-acre parcel planted in 2002. The site faces east at 1,400 feet above sea level, the grapes are hand-harvested, and typically the wine is a result of a combination of *saignée* and direct pressing (roughly 50-50). *Elevage* is done in steel. This is not a shy, retiring flower of a rosé; it has substance and class, and it can age for a couple of years.
- *Langhe Rosso Matot*: The one blended Corsini wine. This, effectively, is the farm's second label, created to enable it to keep a high standard with its other wines (everything is estate bottled at Ruggeri Corsini; nothing is sold in bulk to traders, a fact that makes quality control for a wine like Matot particularly important). Matot is, as Nicola says, a glass of Piedmontese red. Based on Dolcetto, with varying percentages of Nebbiolo, Barbera, Albarossa and Pinot Nero. *Matot* translates as young man. This is a wine meant to be drunk young.
- *Barbera d'Alba*: A Piedmontese classic, Barbera is the mainstay of the farm, representing 40-45% of production. Made and aged in steel tanks. Quite dark, full, earthy and meaty, and carried by delicious acidity, the grape's signature. 1,200-1,600 cases annually.
- *Barbera d'Alba Superiore "Armujan"*: A reserve Barbera, only made in good years. Base is 4.4 acres of vines planted in 1947 and 1959, wine is aged in mostly older wood vessels of various sizes. This may be the wine Nicola and Loredana are most proud of, and they bottle it in large formats. The word *Armujan* is dialect for apricot trees; one of these old hillside parcels once supported an orchard. When it's made, 750 cases.
- *Langhe Nebbiolo*: DOC rules for Langhe Nebbiolo require 85% of the wine to be from the declared variety and vintage. Corsini's is 100% Nebbiolo entirely from the declared vintage. This class of Nebbiolo has become the wine of choice for aficionados who can't afford to drink Barolo every evening and who know that such wines often contain declassified Barbaresco or Barolo.

This comes from 3.7 acres of vines on the San Pietro side of the valley planted in the 1990s. The maceration is a short 10-12 days followed by 12 months in large Slavonian casks. Production averages 1,200 cases.

- *Barolo Bricco San Pietro*: Corsini's holdings in San Pietro and Bussia are its prized parcels. They face one another in the little valley that falls steeply off the hill of Montforte and runs north-northwest. The soils are fundamentally the same, although San Pietro has a bit more sand and certainly, because of its steeper incline, less depth. The differences lie in incline--San Pietro is quite steep compared to Bussia's gentler slope--and expositions. San Pietro is mostly east-facing; Bussia looks west-southwest.

The vines in San Pietro were planted in 1997 and total just over three acres. This is the traditional Barolo, aged for 30 months in large Slavonian oak casks (the forests are in Croatia) known as *botte* in Italian (*foudre* in French). The site's thinner soils and eastern exposition make for a more elegant, transparent wine, and you often get a chalky lift from the calcareous soils. Roughly 500 cases annually.

- *Barolo Bussia Corsini*: These are older vines than San Pietro's, just under three acres planted in 1959 in soils that run two-three meters deep. These days the *élevage* is split between *botte* casks and 500L *demi-muids* (in the turn of the century years, Nicola used 225L barrels rather than 500L, and now the latter is employed to avoid reduction in the wine, which Bussia can be inclined to do, as much as anything else) for 30 months. If San Pietro is their elegant Barolo, Bussia is their dramatic one, with a darker profile and scents of iron and balsamic. Roughly 450 cases annually.