



CORSINI ARMUJAN BARBERA D'ALBA SUPERIORE

Podere (farm) *Ruggeri* (Nicola's mother's surname) *Corsini* (name of hamlet) is a small family domaine of 30 acres tucked in the valley that unfurls to the north behind Monforte d'Alba. Nicola has a PhD in vine disease and etymology, his wife Loredana has a master's in viticulture, and their daughters are taking over the operation as they finish their own schooling. They make traditional wines of great value.



VINEYARD

- Site:** In the commune of Monforte d'Alba in the Barolo appellation at 420-480 meters above sea level with a southwestern exposure.
- Soil:** Calcareous clays.
- Vines:** 4.4 acres of vines planted in 1947 and 1959. Farmed without pesticides or herbicides and harvested by hand.
- Varieties:** Barbera.

CELLAR

- Élevage:** Native ferments with a long maceration of 12-14 days. Aged in Slavonian casks and 500L barrels for 18 months and then in bottle for three months.
- Production:** Made only in good years: 750 cases.
- Profile:** Rich and darkly dense with a gripping finish. The domaine's pride and joy. *Armujan* is dialect for apricot trees; the site once supported an orchard.