



## CORSINI BAROLO BRICCO SAN PIETRO

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*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.

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### VINEYARD

- Site:** A steep slope facing east in the valley immediately north of Monforte at 420-470 meters above sea level.
- Soil:** Thin topsoil of sandy calcareous clay some two feet in depth over limestone bedrock.
- Vines:** Just over three acres of vines planted in 1997. Farmed without pesticides or herbicides and harvested by hand.
- Varieties:** Nebbiolo.

### CELLAR

- Élevage:** Native ferments, ~20 days of maceration followed by ~30 months of aging in large Slavonian oak casks.
- Production:** Roughly 500 cases.
- Profile:** This is Corsini's traditional Barolo, raised in neutral casks. It's an elegant wine with a rich, chalky lift in the finish.