



CORSINI LANGHE NEBBIOLO

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:** 3.7 acres in Monforte d'Alba planted in the 1990s on an east-facing slope at 430 meters in the valley north of the Monforte ridge.
- Soil:** Calcareous clays and sands.
- Vines:** Mature vines farmed without herbicides or pesticides and harvested by hand.
- Varieties:** Nebbiolo.

CELLAR

- Élevage:** Grapes are destemmed and fermented spontaneously, followed by a 10-12 day maceration and then aging in large Slavonian oak casks for ~12 months.
- Production:** ~1,200 cases.
- Profile:** The primary difference between this class of wine and Barolo is site or age of vines and length of maceration. This is made to be enjoyed now rather than aged, and it can be very giving and enjoyable indeed—and a great value. Corsini's is invariably earthy and rich and is best decanted.