



CORSINI LANGHE DOC ROSSO MATOT

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:** Commune of Monforte d'Alba in the Barolo appellation.
- Soil:** Sedimentary soils that are calcareous sandy marls of varying depths depending on the slope.
- Vines:** Farmed without pesticides and harvested by hand.
- Varieties:** A blend based on Dolcetto with varying degrees of Barbera and Nebbiolo, and sometimes a bit of Pinot Nero and Albarossa.

CELLAR

- Vinification & Aging:** A short maceration and fermentation (sometimes spontaneous, sometimes yeasted—depends on the year) in steel, followed by roughly five months of *élevage* before bottling.
- Production:** Varies: between 500 and 1,000 cases.
- Profile:** A glass of Piedmontese red, meant to be drunk young (*Matot* translates as young boy) and with a light chill. A delightful wine with fresh acidity—a food pairing dream.
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