

DOMENICO CLERICO

LANGHE ROSSO 'ARTE'



Aromas of dark berries with hints of dark chocolate. Medium-to full-bodied on the palate with a warm, intense acidity, taut tannins, and a lingering note of walnut and spice on the finish.

Color: Red

Grapes: 90% Nebbiolo and 10% Barbera

Soil: Clay

Altitude: 200-300 m above sea level

Age of Vines: 20-23 years old

Yield: 70 hl/ha

Vineyard Cru: Ginestra

Farming practices: organic

Yeast: indigenous or cultured

Skin maceration: 10-15 days

Malolactic fermentation: yes

Fermentation: Cold fermentation in stainless steel

Aging: 16 months in French barriques and 16 months Slavonian botti before bottling

Production: 4,500 bottles per year