

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

Vineyard Cru: Ginestra

Fermentation: Cold fermentation in stainless steel with 10 to 15 days of maceration on the skins

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

Production: 4,500 bottles per year

Represented by SoilAir Selection

Seventy.com/ClericoArte