

Monforte d'Alba, Province of Cuneo

Established: 1988

Owners: Seghesio families

Winemakers: Riccardo & Sandro Seghesio

Production: 60,000 bottles

Hectares of vines: 11

Viticulture: Organic



Established in 1988 by Ricardo and his late brother Aldo, the Seghesio family have been growing grapes here since 1964. Today, Ricardo is flanked by niece Michaela and nephews Sandro and Marco.

Located at La Villa, a cru that sits between Castelletto and Ginestra, the Seghesios farm sustainably and no synthetics have ever been used. Stylistically the wines blend modern and traditional with a light hand in the cellar that favours elegance and balance.

Langhe Bianco DOC 'Rapui'

In 2018 the family planted .8 of a hectare in Castelletto with Manzoni Bianco, also known as Incrocio Manzoni, which is a cross between Pinot Bianco and Riesling that was developed in Italy in the 1930's. The name Rapui comes from its small, short and squat bunches. The wine sees no oak and is fruity with notes of citrus and peach with white flowers, honey and jasmine.

Dolcetto d'Alba DOC

Fermented and aged in stainless steel, this is bright and juicy with blue fruits and floral notes, the palate fresh and lively.

Nebbiolo Langhe DOC

From a lower section of the vineyards where the sun arrives late, this spends 4-5 months in old barriques and is brimming with juicy strawberry fruit and sweet supple tannins.

Barolo DOCG Castelletto

From the youngest vines and lower parcels of the vineyards, aged in large Slavonian botti for two years. There is a lot of bang for your buck in this wine. Perfumed with bright red berry and rhubarb fruit with hints of orange and sweet spice, this is a lighter weight wine than La Villa to drink or cellar over the short-medium term.

2018 *The 2018 Barolo Castelletto is an attractive wine to drink now and over the next decade or so. In 2018 Seghesio did not bottle their top Barolo, La Villa, opting instead to make a single Barolo. Hints of spice, licorice, dried herbs, tobacco and dried flowers add lovely aromatic presence to this pretty, mid weight Barolo from Seghesio. Bright acids extend the finish nicely. 91 points, Antonio Galloni*

Barolo DOCG Castelletto La Villa

La Villa is aged for twelve months in old barriques followed by twelve months in large botti. Dark cherry fruit with hints of orange, yellow peach and spice, the palate is concentrated and complex with firm tannins and refreshing acidity, wrapped up in a medium weight framework. There is beautiful balance here, one of the key signatures of the vineyard.

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