

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.

The vineyards are located on the eastern side of Monforte on the border with Serralunga and the crown jewel is the cru La Villa, a near monopole for the Seghesio family that sits between Castelletto and Ginestra. The winery is located in Castelletto, with sweeping views across to Serralunga. 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.

Dolcetto, Barbera and Nebbiolo are planted on the north side whilst both Barolo wines come from La Villa. La Villa is four hectares in total and the Seghesio's own more than 90%. Officially part of Castelletto, La Villa sits between Castelletto and Ginestra and although it shares similarities in exposure and shape with Ginestra, the wines display the freshness typically found in Castelletto.

It could be said that Seghesio fly under the radar. But for those 'in the know', the wines are highly regarded and remain outstanding value. In fact we've lost count of the number of times we've been out with local winemakers who always order a bottle of La Villa. That's a good enough endorsement for us!

Barbera d'Alba DOC

Fermented and aged in stainless steel, this is bright and juicy with dark plum fruit, the palate fresh and lively with crisp acidity.

Nebbiolo Langhe DOC

From a lower section of the vineyard 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

This comes from the La Villa vineyard but is simply labelled Barolo. From the youngest vines and lower parcels of the vineyards, it is 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.

Barolo DOCG 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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