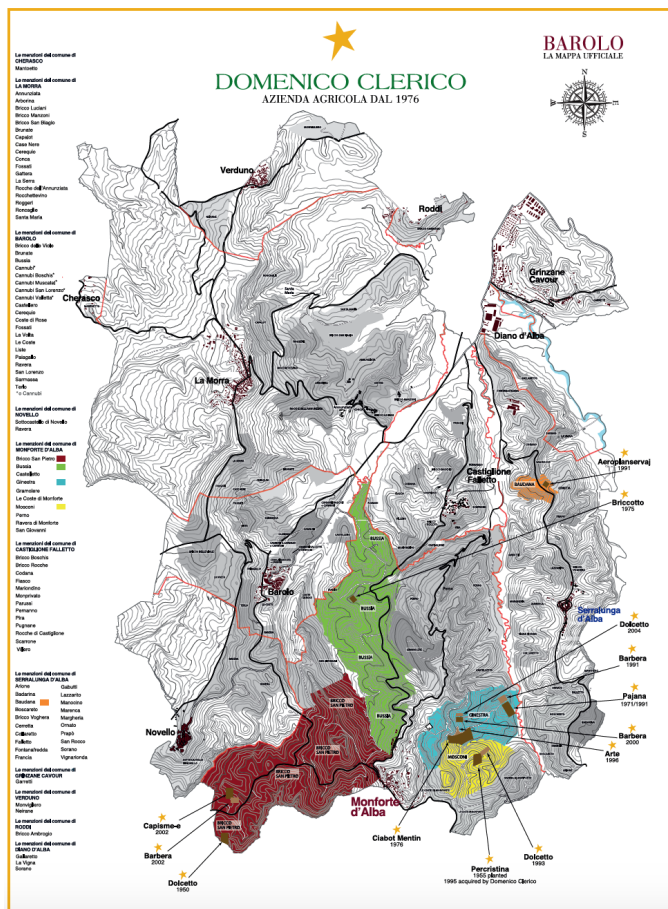


Domenico Clerico

Langhe Dolcetto 'Visadi'

Domenico Clerico is one of the most well respected legends in Barolo and his wines have long been celebrated for their extraordinary richness and striking aromatics. The estate is situated in Monforte d'Alba, right in the heart of Barolo with outstanding vineyard holdings in four of the greatest crus of Monforte: Ginestra, Pajana, Mosconi and Bussia; Baudana in Serralunga. When Domenico first embarked on his great wine adventure in 1976, his priority was working among the vines, strongly convinced that in order to make great wine one must care for the vineyard with love and dedication. His passion and love for the land resulted in wines of the highest quality and exceptional character.

Visadi means 'vision' in the local dialect as Dolcetto was the focus for his father and what he believed to be the future of the region. These were the original vines Domenico inherited and he never forgot where he came from or where he began.



Visadi®

LANGHE
DENOMINAZIONE
DI ORIGINE PROTETTA
DOLCETTO



DOMENICO CLERICO

Winery Location: Monforte d'Alba, Piedmont, Italy

Name of Wine: Visadi means 'vision', when Domenico started winemaking, Dolcetto was the key grape/wine of the region

Grape(s): 100% Dolcetto

Designation: Langhe Dolcetto DOC

Vineyard Sources: Bricco San Pietro, Ginestra and Mosconi
4 ha monforte + 0,4 monchiero - hence 'Langhe' designation

Vineyard Size: 4.4 hectares,

Age of Vines: Oldest vines up to 70 years of age

Soil: Clay based soil

Skin Maceration Time: 5-7 days

Fermentation & Aging:
Temperature controlled fermentation in stainless steel followed by one year in stainless steel and bottle

Annual Production: 25,000 bottles per year

Additional Technical Information:
Sulfites (ppm) - 50-60 ppm
Filtration agents? None
Stabilization agents? None
Yeast utilized - starter, no sulfur used during fermentation

Organic/Biodynamic?
Organic practices but not certified