

## Kit #144A • W4

# Montaribaldi La Consolina Barbera d'Asti Italy 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser

# MONTARIBALDI

BARBERA D'ASTI

La Consolina\*

**Final Deductions** 

**GEOGRAPHY** Europe

LARGER REGION Piedmont

**VINTAGE** 2021

**GRAPE** Barbera

**COUNTRY** Italy

#### Rationale

Best-known for its starring role in Piedmont's Barbera d'Alba and Barbera d'Asti wines, Barbera is a northern Italian grape producing fresh, light-bodied red wines with soft tannins. Alongside Nebbiolo and Dolcetto, it is synonymous with Piedmont although this dark-skinned wine grape variety is found in several Italian wine regions, including its native Piedmont- Emilia-Romagna, Puglia, Campania and even Sicily and Sardinia. Fun fact: At the turn of the 21st Century, it was Italy's third most-commonly planted red wine grape, after Sangiovese and Montepulciano (although it has since been overtaken by French internationalist Merlot and southern Italy's deep and aromatic Primitivo.)

Barbera remains popular for producing vibrantly colored, light-to-medium bodied, red fruited (raspberry, sour cherry) with herbal notes, softer tannins and bracingly high acidity. Indeed, its soft tannin profile sets it apart from Nebbiolo, its more prestigious – and very tannic – Piemontese counterpart- while its electric acidity makes it equally happy at table with rich dishes, and salumi. The unoaked style is especially well-suited as the quintessential 'red sauce' wine. Barbera d'Alba, takes on a more powerful and concentrated personality compared to its counterparts in nearby Asti.

In 1968, Pino Taliano founded Taliano Guiseppe; he acquired vineyards throughout the Piedmont; his desire was to create a diverse array of holdings that could highlight the different soils, climatic conditions, and traditional varietals of the Piedmont. In 1994, Pino's son Luciano took over the reins and changed the name of the family business to Azienda Agricole Montaribaldi, the name Montaribaldi refers to the ancient Roman road that linked the winery to the different vineyards.

#### Aroma & Taste

RED FRUIT Cherry / Red Tomato • Red Plum • Red / Sour Cherry *Condition: Ripe, Raisinated / Dried* BLACK FRUIT Black Cherry • Black Plum • Blackberry *Condition: Ripe, Raisinated / Dried* FLORAL Rose • Lavender *Condition: Dried, Fresh* GREEN VEGETABLE Dark Leafy Greens OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Rhubarb • Cola Nut HERBAL Sage • Tea Leaf / Bergamot • Chicory • Tobacco Leaf OTHER SPICES Licorice (Red) • Chinese Five Spice • White Pepper • Licorice (Black) ORGANIC EARTH Truffle / Mushrooms • Forest Floor INORGANIC EARTH Mineral / Rock OAK AGING No

#### Sight

BRIGHTNESS Star Bright CLARITY Clear COLOR DEPTH Deep COLOR Ruby RIM VARIATION Ruby Stained Tears: Medium

### Structure

RESIDUAL SUGAR Dry ACID Med+ ALCOHOL High TANNIN Medium TEXTURE Round / Smooth FINISH Med+ COMPLEXITY Med+