



primavera

- S E L E C T I O N S -



LOCALITY: Castiglione
Falletto, Barolo

WINEMAKER: Alberto
Racca

tenutamontanello.com



PIEDMONT

TENUTA MONTANELLO

On a surprisingly warm morning, early spring 2019, Alberto Racca greets us warmly, as we stand outside his winery on the hilltop in Castiglione Falletto. He points out the important south-facing Nebbiolo vines on the steep slope below us that are planted in the Montanello cru, the majority of which are used for the production of his Baroli.



Looking back towards Serralunga

With the much-anticipated release of the Barolo 2015s this year, we are excited to welcome the first of our 2015s into the country, from Tenuta Montanello, in Castiglione Falletto.

By all reports, 2015 was a great vintage for Nebbiolo in the Langhe. A cool winter and wet spring meant that the severe heat that followed in summer was manageable. This was also helped by some rain in August, and resulted in yields being down slightly on normal years. The outcome is that 2015 Barolo has been characterised as showing ripe fruit and powerful structure, along with intense aromatics and great freshness. These are attractive and approachable wines to drink young, while still showing great ageing potential – the hallmarks of a great vintage.

The commune of Castiglione Falletto is known for its multifaceted Barolo, mostly due to the complexity and variations in the soil. It has a large portion of calcareous and clay-rich Serravallian soil mixed with sand, some calcium carbonate and quartz, similar to that of the villages of Barolo, La Morra and Novello. The better wines are generally able to showcase beautiful aromatics and elegance, along

with the typically pronounced tannin structure and richness that might also be seen in Serralunga and Monforte.

Alberto Racca explains that the Montanello Cru mostly has a mix of 50/50 clay and sand. His wines reflect this balance in ways that are unforced and traditional, with often powerful tannins well integrated and tempered by bright aromatics and distinct blueberry fruits. Tenuta Montanello came into the Racca family in 1864, through Bartolomeo's purchase from the Earl of Castiglione Falletto. Alberto is the fifth generation to run the property. He is a modest and friendly character, a man of the land. His moderate and generally traditional ethos is reflected in his entire approach, with modest pricing, a traditionally styled label and by the fact that he rarely offers the wines for reviews.



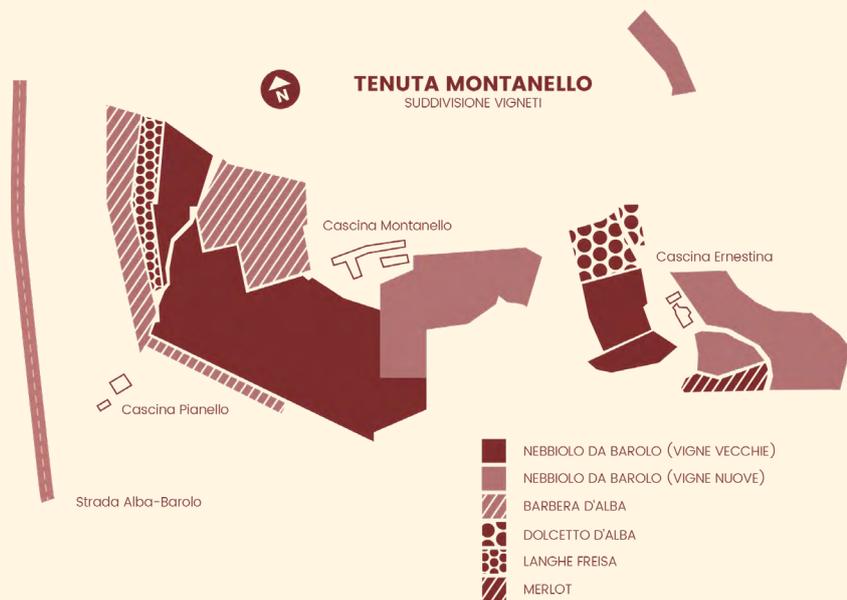
Alberto Racca

The impressive Montanello Cru is entirely owned by the Racca family, with only 2% of the vines leased, but it is otherwise considered a monopole.

All of the Tenuta Montanello wines come from the Montanello cru, including the Dolcetto and Barbera. These have traditionally been planted on the west-facing slopes and have been maintained by Alberto to create wonderful, table-friendly versions of these wines.



The Montanello Cru and its plantings



Two-thirds of the Cru is planted with Nebbiolo vines that are in prime steep south and south-west facing slopes. The vines are at elevations of up to 300 metres, with the oldest dating back to 1943. Winemaking is restrained, with lengthy slow macerations, gentle pressing and the use of older oak (mostly large format). In 2015, Alberto released two Baroli, the Castiglione Falletto and the 'Montanello'. While both show the complexity and approachability of Alberto's style, one of the key differences is in the oak regime. The Castiglione Falletto is aged entirely in large older Slavonian oak botti for 24 months before being racked into bottle, while the Montanello spends one year in French barriques, followed by 12 months in larger oak. Value for money across this range is outstanding.

THE WINES



2015 Castiglione Falletto Barolo

This is an exceptionally elegant Barolo with great depth. It shows strawberry and raspberry, as well as lifted floral notes on the nose. It has balanced acidity and freshness, delivering cherry, spice and delicious savoury undertones, with fine, well-structured tannins. The fruit comes from the south-west-facing portion of the Montanello Cru. Fermentation and maceration take 25 days and then it is aged in only 2500 litre Slavonian oak botti for 24 months before being aged further in bottle.



2015 'Montanello' Barolo (only 1.5L format available – limited)

The fruit for the Montanello Barolo is selected from south-facing vines, some planted as long as 75 years ago. It spends its first 12 months ageing in French barriques, 30% of which are new, and then a year in large Slavonian oak botti. It shows intense perfume, with typical red fruits on the nose, anise and sappy notes. It has a powerful and age-worthy structure that is balanced with rich, spicy fruit and an earthy, fennel-seed undertone.



2016 Dolcetto d'Alba

A deliciously bright and juicy wine from an almost perfect vintage. This approachable and ready-to-drink wine is fermented in 100% stainless steel to retain freshness. Deeply coloured and flavoured, it's juicy and shapely, but due to modest alcohol, its essentially tight and savoury cherry-fruit personality is ideally suited to lots of food, not just Piemontese inspired.



2016 'Crocetta' Barbera d'Alba Superiore

2016 will possibly go down as one of the best vintages in the Langhe – cool and in most cases with long hang time in the vineyards to amplify flavour. A 'classic' vintage. This fruit comes off the highest section where Alberto grows Barbera. On the better vintages, like this one, he lets the fruit hang on the vine marginally longer to slightly lift the alcohol level. Post around 8-10 days fermentation and maceration, the juice gets racked off into old French barriques for an 8-month spell. The resulting wine is dense and powerful with beautifully integrated oak and vivid flavours of blue fruits and cherries.



2017 Langhe Nebbiolo

Intensely perfumed with strawberry, raspberry and sweet cranberry, this wine sees a short post-fermentation maceration (approx. 8-10 days), which is handled entirely in stainless steel to retain freshness and bright aromatics. The ripe fruit from this warmer vintage is balanced with serious but fine tannin to create a very moreish and approachable style.