

# ATTILIO GHISOLFI



## MONFORTE D'ALBA





## The Family Estate

The winery and vineyards have been run by Gianmarco Ghisolfi since 1988. The traditional local varieties; Nebbiolo, Barbera, Freisa are grown on around 8 hectares (17 acres) of vineyards.

Gianmarco is the fourth generation and has carried the winery into the modern process of winemaking.

The vineyards blanket a hill in front of the winery with two exposures; the southern from which we produce our Barolos, and the northern slope planted for Barbera, Pinot, and Nebbiolo for Langhe DOC.







# Monforte d'Alba



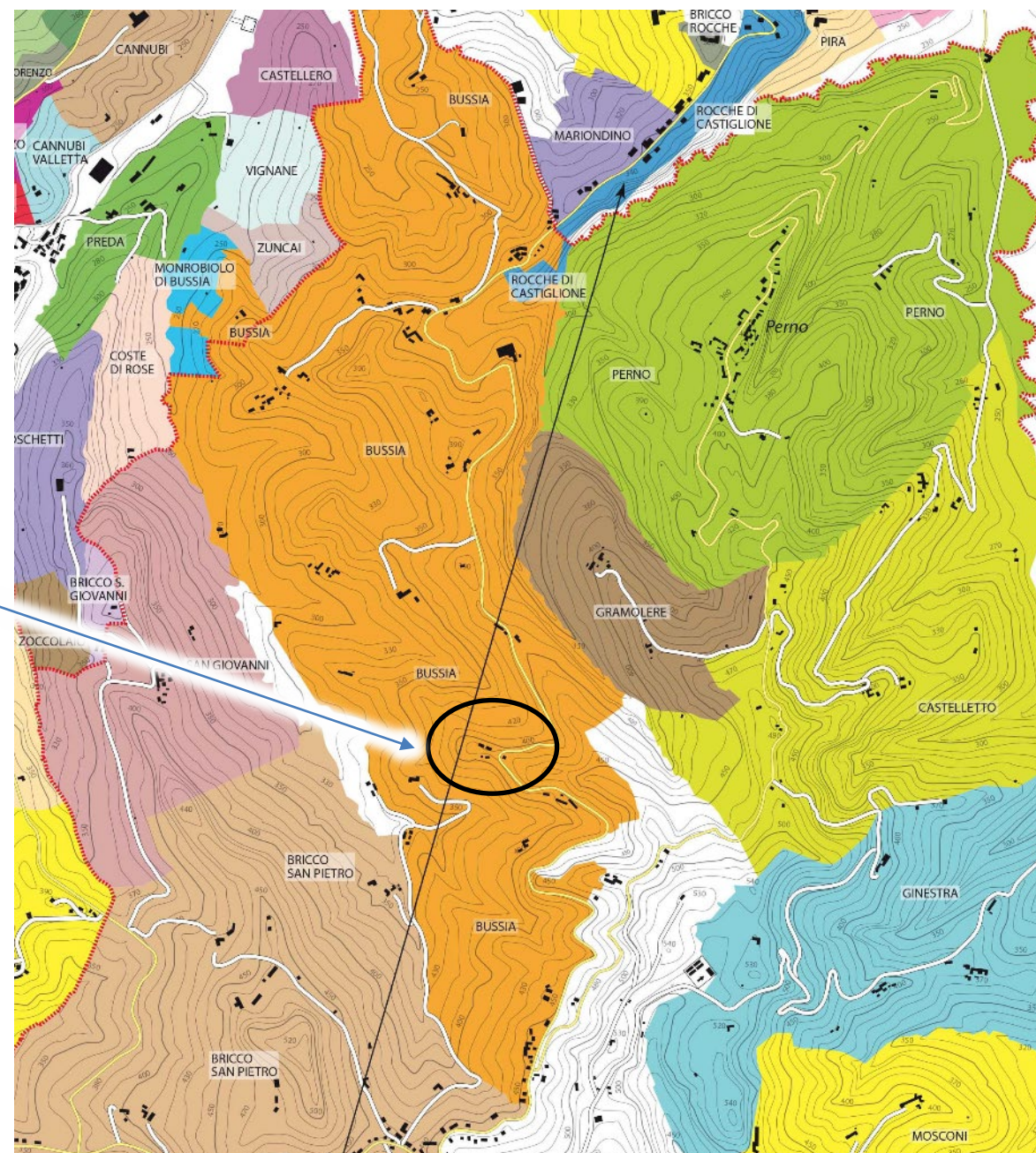
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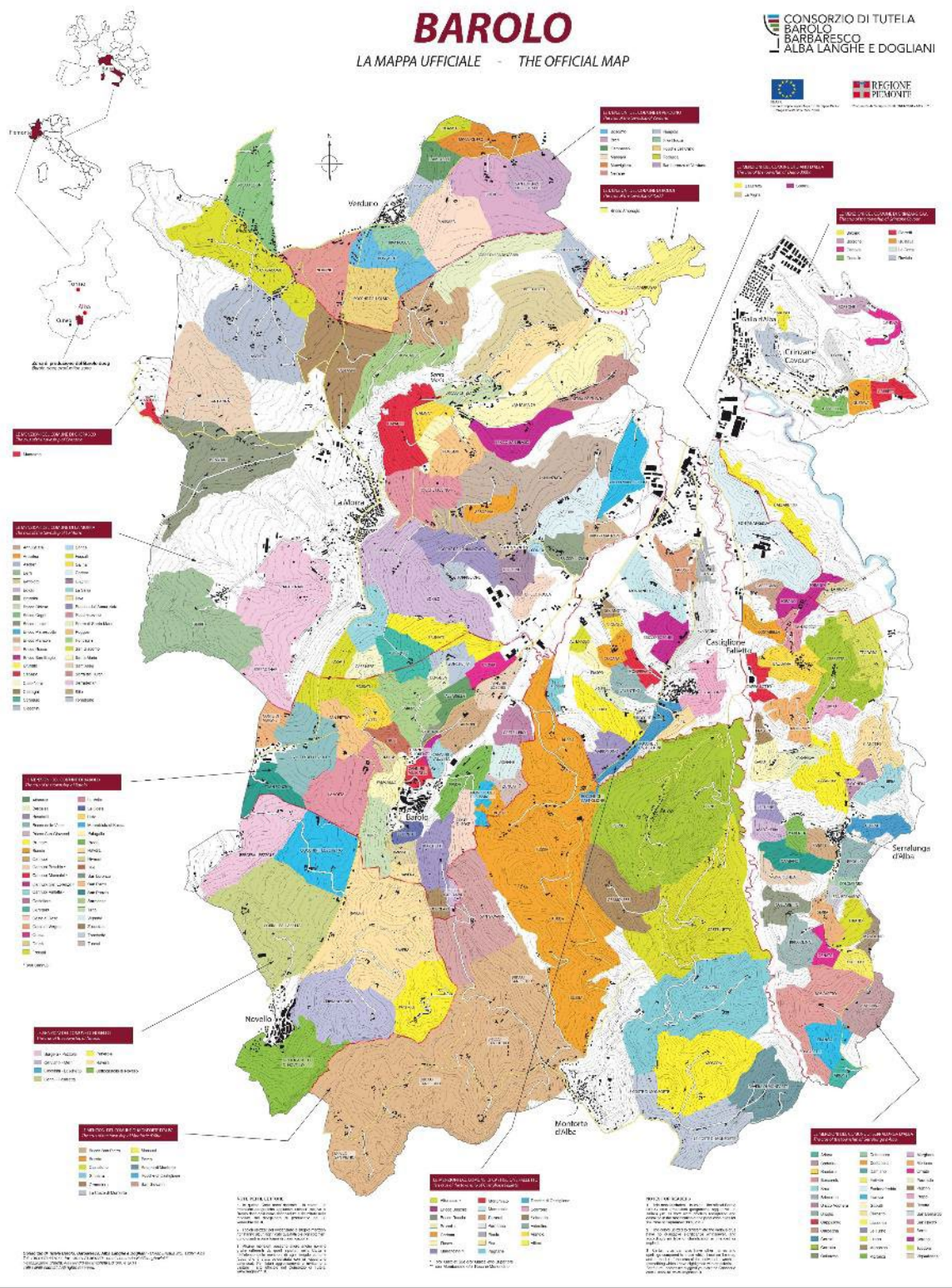
MONFORTE D'ALBA



Monforte d'Alba







# Barolo DOCG

**GRAPE VARIETY:** 100% Nebbiolo

**11 COMMUNES:** Barolo, La Morra, **Monforte d'Alba**, Serralunga, Castiglione Falletto, Novello, Grinzane Cavour, Verduno, Cherasco, and Roddi.

**MANDATORY AGING TIME:** 38 months, minimum 18 in oak.

**AVERAGE PRODUCTION IN BOTTLES PER YEAR:** 14 million

**TOTAL HECTARES/ACRES:** 2184 HA/5396 AC

**NUMBER OF PRODUCERS:** 370

**NUMBER OF MGA:** 181







# Barolo Vineyards

The first thinning begins in the second half of August, when we remove more of 30% of the grapes, leaving only 8 clusters per plant.

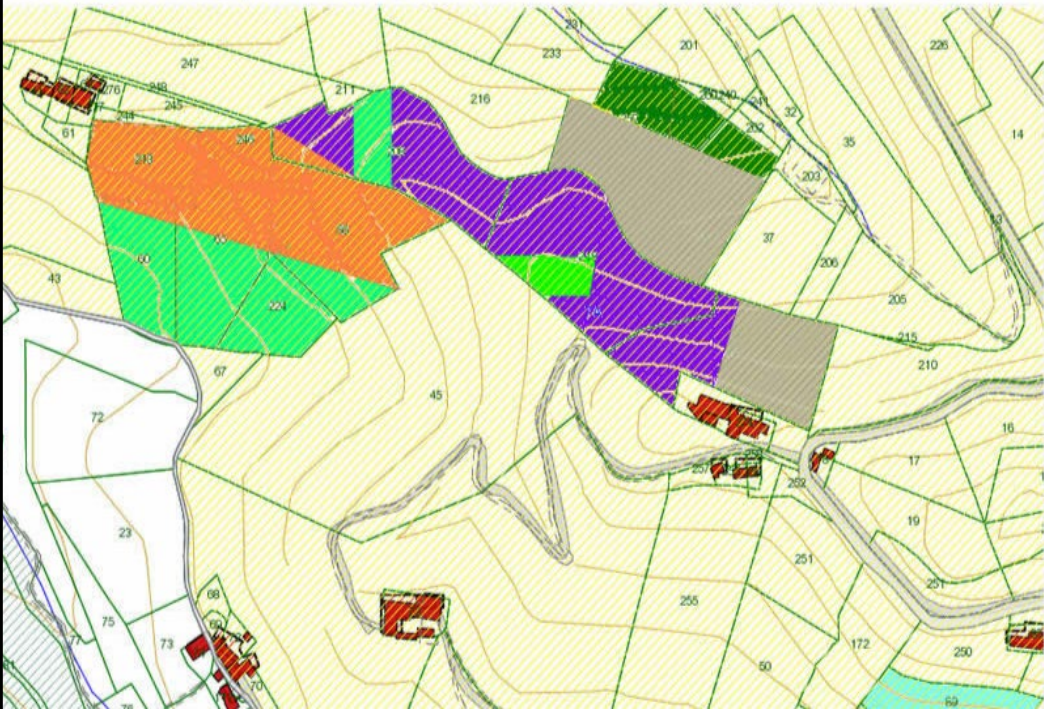


A typical green harvest takes place in the first half of September when we cut the bottom segment of the cluster which often does not ripen as well as the upper segments.





BAROLO RISERVA FANTINI BAROLO BUSSIA BAROLO BRICCO VISETTE BARBERA MAGGIORA LANGHE NEBBIOLO PINOT NERO



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# Winemaking Process

The alcoholic fermentation lasts 15-25 days for Barolos, 8 Days for Barbera and 10 days for Langhe Nebbiolo. This process occurs spontaneously with indigenous yeasts.

At the end of malolactic fermentation in stainless steel, all wines are racked in wood for the period of aging. The content of sulfites is bottling less than 50% of the amount permitted by law. This is the only foreign substance present in the grape production, the wine is not filtered.







# Organic Practices

Although the estate is not certified, all of the vineyard practices are organic. We do our best to protect the environment and produce healthy grapes. Thanks to these practices, the fermentation is spontaneous and yields very distinctive wines with marked terroir.





# Barbera d'Alba Maggiora

## DESCRIPTION

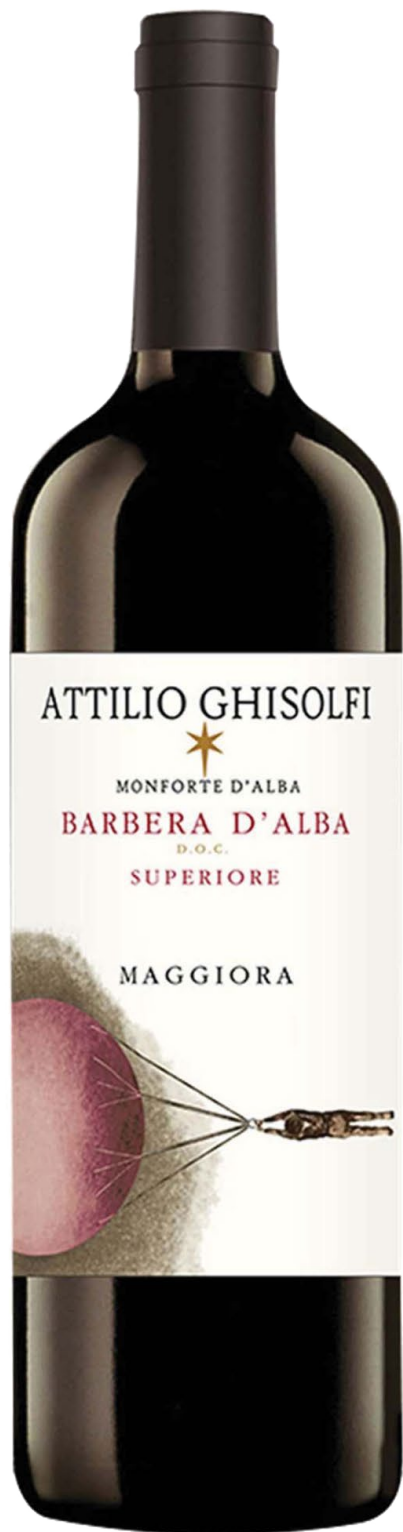
The color is ruby red, leaning towards garnet. The nose is powerful and fruity, with a palate that reveals hints of raspberry and forest fruit in its appealing, luscious and well-balanced taste.

## WINEMAKER NOTES

The Barbera grapes for this wine come from west- and northwestfacing vineyards located in the Visette of the village of Monforte d'Alba, at about 1150-1300 ft (350 to 400 meters). The vines are between five and 15 years of age, and the soil is marl, with white tufa. The grapes are vinified using only wild yeast and undergo cryo-extraction, lasting 36 hours to bring out the wine's freshness and flavors, followed by maceration on skins taking place over approximately four days. The wine is then matured, 50% in small French oak barriques, and 50% in large Slavonian oak barrels for 15 months, with a further six months' ageing in bottle at controlled temperatures.

## SERVING SUGGESTIONS

Attilio Ghisolfi Barbera d'Alba Maggiora is a perfect accompaniment both red and white meats like chicken and pork, as well as an array of Italian cheeses.





# Barolo Bussia

## DESCRIPTION

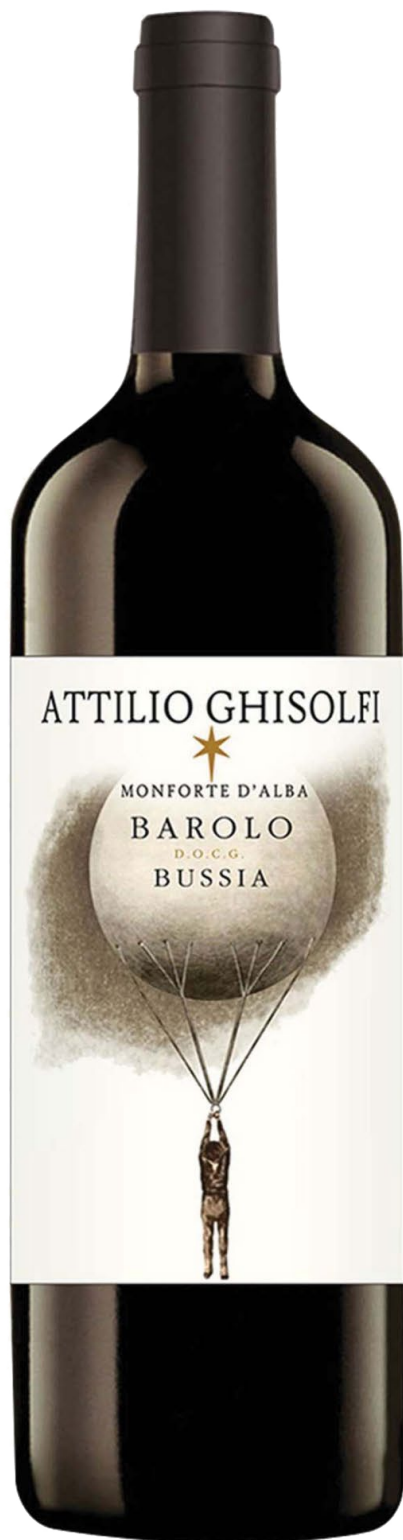
Ruby-red, almost-garnet color, with a flowery, rich and expansive nose. The taste is well-balanced, mature, deep and tannic, with a long finish. This wine is excellent for drinking from an early age.

## WINEMAKER NOTES

The grapes for this wine come from south and southwest facing vineyards that are between 5 and 18 years old, at approximately 328 to 383 yards in altitude. The terroir is marly, white tufa in the Visette (Bussia) area, near the village of Monforte d'Alba. Maceration on skins takes place over ten days at controlled temperatures, with natural fermentation taking place using native yeasts. The wine is aged in large Slavonian oak barrels for 36 months, with a further aging of six months in the bottle at a controlled temperature.

## SERVING SUGGESTIONS

A great accompaniment to roasts, or game, or truffle-flavored dishes, or mature cheeses.





# Langhe Nebbiolo

## DESCRIPTION

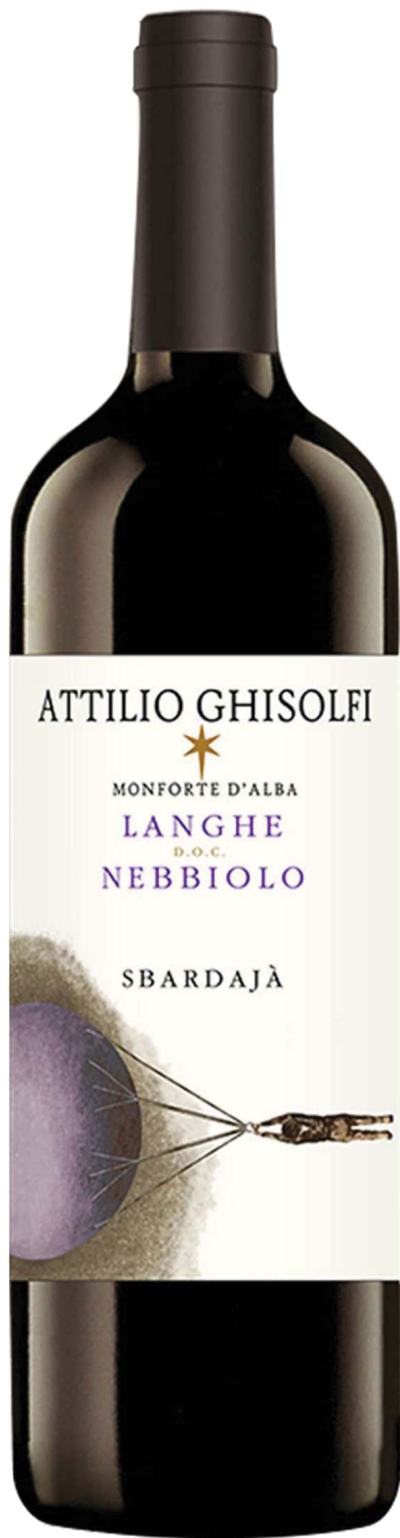
The color is a bright ruby red and the nose is floral, intense and ample. The taste is warm, savory and silky, due to moderate tannins, with the floral scents coming through on the palate. It has a moderately-long finish.

## WINEMAKER NOTES

The Nebbiolo grapes for this wine come from vineyards scattered throughout Piedmont's top Barolo vineyards in Monforte Roero, Priocca and Monforte. The vines are at an altitude ranging from 328 to 492 yards. The grapes are vinified following the traditional method under controlled temperatures, with maceration on skins taking place over approximately five days to fully bring out the wine's freshness and fragrance. The wine is then matured in small French oak barriques for approximately 9 months, with a further six months of aging in the bottle at controlled temperatures.

## SERVING SUGGESTIONS

An excellent accompaniment to Italian cuisine, from hot appetizers to pasta with meat sauce, and both white and red meat roasts.





# Barolo Bussia Bricco Visette

## DESCRIPTION

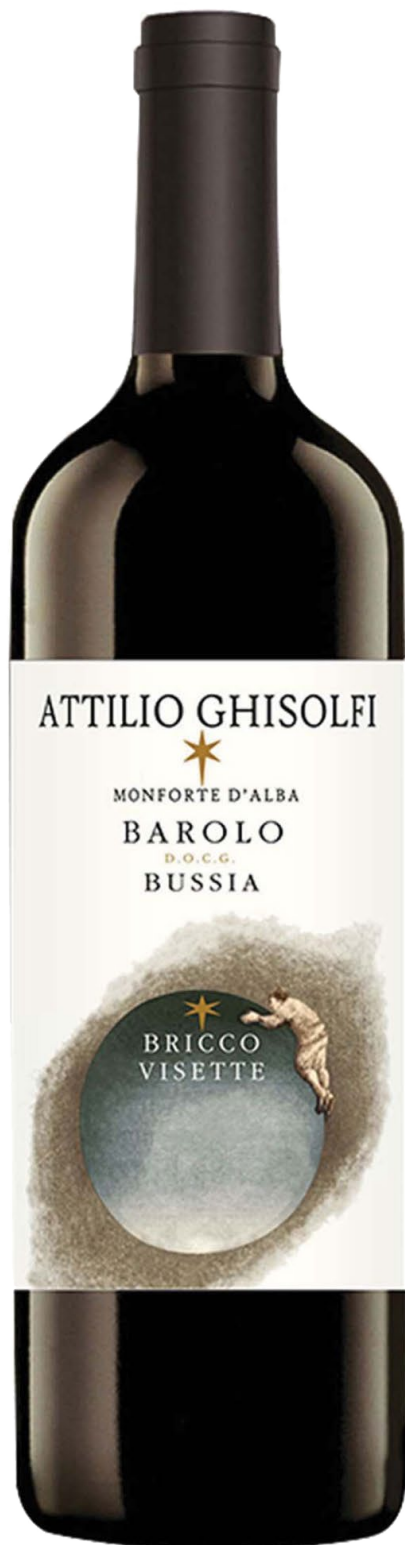
The color is dark garnet, with an elegant and intense bouquet of red fruit (raspberry, currant, pomegranate), menthol and various spices. The taste is rich and balanced with medium tannins that subtly linger through the long, satisfying finish.

## WINEMAKER NOTES

The color is dark garnet, with an elegant and intense bouquet of red fruit (raspberry, currant, pomegranate). The grapes for this wine come from south and southwest-facing vineyards that are between 20 and 40 years old, at approximately 300 to 350 yards in altitude. The terroir is white tufa terroir in the Visette (Bussia) part of Monforte d'Alba – the center of the Barolo region. Maceration on skins took place over 20 days at controlled temperatures, with natural fermentation and indigenous yeasts. Seventy percent of the resulting wine was matured in Slavonian oak, with 30% aged in Tonneaux barriques, for 30 months. The wine spent another six months' aging in the bottle, at a controlled temperature of 59 F (15 C).

## SERVING SUGGESTIONS

A great accompaniment to roasts or game, truffle-flavored dishes and mature cheeses.





# Barbera d'Alba Superiore La Lisi

## DESCRIPTION

Barbera d'Alba Superiore La Lisi is an intense ruby red color with garnet reflections. It has a nose that is fruity, vigorous and fragrant, with notes of raspberries and other berries. A pleasant, savory, and balanced wine that is fresh and fruit-filled, from bouquet to palate.

## WINEMAKER NOTES

Obtained from Barbera grapes produced in the vineyards located in Monforte d'Alba (Visette area). These grapes come from west/northwest-facing vineyards that are approximately 350 to 400 yards in altitude. After harvest, the grapes underwent cold maceration for 36 hours, followed by 7 days of maceration at cold temperatures. Fermentation took place exclusively with indigenous yeasts. Ageing was conducted over 12 months in small barrels, followed by a few months bottle-aging at a controlled temperature of 59 F (15 C).

## SERVING SUGGESTIONS

Suggested serving temperature of 60.8 F (16 C). This wine is great accompaniment to red and white meats, pastas and other Italian dishes, and a variety of cheeses.

