

The vine  
connects  
the sky  
to the earth  
and in  
this fruit  
is life  
blood  
light and  
love





DOMENICO CLERICO

There is a legend that tells of a child who has never grown up, who has always wanted to fly without rules, wild in soul and heart

Domenico Clerico has been one of the greatest innovators in the Italian wine world, a long and constant task, everything focused on enhancing the qualities of Barolo with the philosophy and passion that has always guided him and moreover he has been able to skilfully convey this to those who have followed in his footsteps.

# DEEP ROOTS AND RICH HISTORY



“My only goal as a winemaker must be to highlight the potential of our land”.

For many years my father produced grapes to sell to the wine cooperative and nearby markets. He worked off a small 5 hectares farm as was typical in Piedmont at the time. In 1976 he asked if i wanted to take over the reins of the company, and after discussing with my wife Giuliana i decided to begin my great adventure...

Since the very beginning, my priority was spending time among the vines, convinced that in order to make great wine, one must care for the vineyard with love and devotion. I quickly established a deep connection with the land and as a result developed an on going exchange with each vineyard, continuously learning and better understanding the needs of each vine at each moment of the year. Even today, i never give up, also in the face of severe challenges. I remain relentlessly focused on excellence in every aspect of the vineyard and cellar and takes great pride in the wine i craft and the terroir that shines through in each of my bottles”.

“Each vineyard here has its own unique characteristic, I want to express this as best as I can in my wines”



# THE CELLAR TODAY

Today Domenico is a star, the name “Clerico” was given to an asteroid that flies above us, above our lives, a reminder of one of the greatest producers of the Langa.

Today we look to Giuliana. Since the very beginning, she was a strong partner, believer in Domenico’s vision and their ability as a team to live out his dream. Today, Giuliana continues to believe in this dream and works closely with the winemaking team who have supported them both over so many years.

“Domenico left behind a great gift, the philosophy of land and opportunity. Always looking for ways to improve his methods and grow, he believed that understanding the personality and heart of his land was vital in order to unearth the best character in the wines”.

*Giuliana Sibati Clerico*





**VISADÌ**  
LANGHE D.O.C.  
DOLCETTO

*Grape variety*  
100% Dolcetto

*First harvest*  
1978

*Average age of the vines*  
First vines planted  
in 1955, last in 2010.

*Winemaking*  
Maceration on the skins with  
gentle extraction, to maximize  
the aroma and drinkability  
typical of this grape variety  
Ageing in steel.

*Visadì is the wine on which Domenico began to build his dream, starting from 3 hectares of Dolcetto, seeking excellence from the grape that is consumed the most in every family in the Langhe.*

NOTES



**TREVIGNE**  
**BARBERA D'ALBA**  
D.O.C.

*Grape variety*  
100% Barbera

*First harvest*  
1989

*Vineyards*  
3 vineyards with exposure:  
west, north-east and south,  
within Monforte d'Alba.

*Winemaking*  
Harvested at perfect maturity,  
followed by a maceration that  
extracts all the potential and  
richness of the grapes, without  
losing their natural freshness.  
Ageing in oak to complete and  
add roundness.

*Barbera is the queen of the Langhe; 3 different plots of land with unique characteristics to form an orchestra that plays on the notes of the red fruit, seeking the balance between the softness and vibrant acidity typical of this variety.*



**CAPISME-E**  
LANGHE  
D.O.C.

*Grape variety*  
100% Nebbiolo

*First Harvest*  
2009

*Vineyard surface*  
3 ha Estate Vineyards

*Winemaking*  
Maceration on the skins  
with delicate extraction  
and maximum attention to  
preserve the fruity aromas.  
Aging in steel and amphora.

*Capisme-e is a philosophy, an introductory key to the world of Nebbiolo, in our Piedmontese dialect : “Capisme-e, (understand me)”, enters in my world! Nebbiolo exposed, in its purity, a version with a remarkable personality typical of Monforte d’Alba.*

NOTES



**ARTE**  
LANGHE D.O.C.  
ROSSO

*Grape variety*  
Nebbiolo, Barbera

*First Harvest*  
1981

*Vineyard surface*  
1,2 ha Estate Vineyard

*Winemaking*  
Nebbiolo and Barbera are produced separately to obtain the maximum expression of both varieties. Aging in French barriques for 12 months, and after assembled together before bottling.

*Since 1981 Arte is the curiosity to search for new and unexplored paths, without ever forgetting our roots. This is how Arte was born, from the balance between two varieties: the structure and character from Nebbiolo, the softness and elegance from Barbera.*

NOTES



**BAROLO**  
D.O.C.G.



*First harvest*  
2011

*Vineyards*

Blend of our best MGA  
only from Monforte d'Alba.

*Average age of the vines*

From 1968 till 2005

*Vineyards exposure*

East-South / East

*Aging*

Barriques and big cask

*Our best vineyards in Monforte d'Alba  
blended together in a great Barolo.  
Year after year the expression of our joys  
and efforts.*

NOTES



**PAJANA**  
BAROLO  
D.O.C.G.



*First Harvest*  
1990

*Vineyard*  
Ginestra MGA,  
Monforte d'Alba.  
South-Est, 350 m  
above sea level.

*Geological formation*  
Formations of Lequio -  
Serravalliano

*Aging*  
Barriques and big cask

*This vineyard, originally planted in 1971 always manages to render the most elegant and aromatic undertones of Ginestra to its Barolo. The proof of the versatility of this great geographical position.*

NOTES



## CIABOT MENTIN

BAROLO

D.O.C.G.



*First harvest*

1982

*Vineyard*

Ginestra MGA,  
Monforte d'Alba.

Est, 420 m above sea level.

*Geological formation*

Marne di Sant'Agata fossils  
(sandy) – Tortonian geological  
time scale.

*Year of planting*

1978

*Aging*

Barriques and big cask

*The first flag planted by Domenico in Ginestra and the first wine with which he made himself acknowledged in the world. One of the wines that in the last 30 years have made the history of the denomination in its entirety.*

NOTES



**PERCRISTINA**  
BAROLO  
D.O.C.G.

*First harvest*  
1995

*Vineyard*  
Mosconi MGA,  
Monforte d'Alba.  
South, 410 m above sea level.

*Geological formation*  
Marne di Sant'Agata fossils  
(sandy) – Tortonian geological  
time scale.

*Year of planting*  
1968

*Aging*  
Barriques and big cask

*In honor to their daughter, Domenico and Giuliana have chosen a wonderfully exposed vineyard to the south in the Mosconi cru, with the aim of creating their most important Barolo, capable of challenging time.*

NOTE



# THE LEGEND OF AEROPLANSERVAJ

(WILD AIRPLANE)



“There are those who say they often hear the sound of a distant aeroplane without actually seeing the shape of any object in flight.

Others say that it is only the continuous, low hum of the tractors that move backwards and forwards across the Langhe hills. Someone declares that it is only the grumbling of an illtempered wine master, never ready for easy compromises. Perhaps nobody will ever know the truth.

However, I strongly believe that a free spirit really lingers among the vineyards, capable of circling over human trivalties. A free spirit who knows fatigue and who loves his land even when his hands become chapped and his back bends in pain. There is a legend that tells of a child who has never grown up, who has always wanted to fly without rules, wild in soul and heart“.







## AEROPLANSERVAJ

BAROLO

D.O.C.G.



*First Harvest*

2006

*Vineyard*

Serralunga d'Alba.

West, South-West, 340 m  
above sea level.

*Geological formation*

Marne of Sant'Agata fossils

*Average age of the vines*

25 years old

*Aging*

Barriques and big cask

*Barolo born from the compulsive desire of Domenico to take on new adventures, the wild aeroplane, as he used to be called by his father, consequently in 2006 he chose to leave the town of Monforte and try his hand at a new terroir: Serralunga d'Alba.*

NOTES



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CAMPAIGN FINANCED ACCORDING  
TO (EC) REGULATION NO. 1308/2013