

La vite

*The vine*

unisce

*connects*

il cielo

*the sky*

alla terra

*to the earth*

e nel suo

*and in*

frutto

*its fruit*

vivono

*is life*

sangue

*blood*

luce e

*light and*

amore

*love*



## DEEP ROOTS AND RICH HISTORY

“Dear Papa,  
it is with great appreciation  
that i accept to take on the  
responsability and honor  
of the company you built  
over a lifetime of hard  
work. I have utmost respect  
for the work you have  
done and i am incredibly  
grateful for all that you  
have given me; however, i  
hope you can understand  
and accept my desire and  
passion for making wine.  
With the support of both,  
you and Giuliana, i wish  
to prove to everyone that i  
am capable of making truly  
great wines that people will  
appreciate, giving them a  
better understanding of our  
land while recognizing the  
tremendous potential we  
have in this special place.”



“ vines connects  
with sky to  
the earth ”



For many year, 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.”.



This was the man and the dream of Domenico Clerico. 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.

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.

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. Taking wisdom from the past and looking forward to a bright Tomorrow, to toast with another great Barolo!

Salute!





LANGHE D.O.C.  
DOLCETTO

*Visadi*



**Grape variety**  
100% Dolcetto

**Average production**  
25.000 bottles

**Vineyard surface**  
3,9 ha Estate Vineyards

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

**Harvest time**  
From September 15th  
onwards, manual harvest

**Vinification**  
Maceration on the skins  
for 5-7 days

**Aging**  
In steel tanks



NOTES



BARBERA  
D'ALBA D.O.C.

*Trevigne*



**Grape variety**

100% Barbera

**Average production**

24.000 bottles

**Vineyard surface**

3,3 ha Estate Vineyards  
in Monforte d'Alba

**Average age of the vines**

22 year old

**Harvest time**

End of September,  
manual harvest

**Vinification**

Maceration on the skins  
for 10-14 days

**Aging**

Depending  
on the vintage:  
French oak barriques



and / or

Slavonian oak barrels



NOTES



LANGHE D.O.C.  
NEBBIOLO

*Capisme-e*



**Grape variety**  
100% Nebbiolo

**Average production**  
13.000 bottles

**Vineyard surface**  
3 ha Estate Vineyards

**Average age of the vines**  
10 years old

**Harvest time**  
First ten days in October,  
manual harvest

**Vinification**  
Maceration on the skins  
for 7-10 days

**Aging**  
In steel tanks



NOTES



LANGHE D.O.C.  
ROSSO

*Arte*



**Grape variety**  
Nebbiolo, Barbera

**Average production**  
6.700 bottles

**Vineyard surface**  
1,2 ha Estate Vineyard

**Average age of the vines**  
20 years old Nebbiolo,  
40 years old Barbera

**Harvest time**  
From October 10th  
onwards, manual harvest

**Vinification and  
barrel program**  
Nebbiolo and Barbera  
are fermented  
and aged separately  
in French oak  
barriques



Finally assembled

## NOTES





BAROLO D.O.C.G.



**Grape variety**  
100% Nebbiolo

**Average production**  
24.000 bottles

**Vineyard**  
Blend of our best MGA  
only from Monforte d'Alba

**Average age of the vines**  
35-40 years old

**Aging**  
French oak barriques



Slavonian oak barrels



+ aging in bottles

NOTES



BAROLO D.O.C.G.

*Pajana*



**Grape variety**

100% Nebbiolo

**Average production**

4.500 bottles

**Vineyard**

1,18 ha in Ginestra MGA,  
Monforte d'Alba.

South-Est, 350 m  
above sea level.

Clayey soil with a small  
percentage of sand

**Average age of the vines**

Planted part in 1968,  
part in 1971  
and part in 1991

**Aging**

French oak barriques



Constant tastings  
allow us to select the  
best barriques, then  
assembling in  
Slavonian oak barrels



+ aging in bottles



NOTES



BAROLO D.O.C.G.

*Ciabet Mentin*



**Grape variety**  
100% Nebbiolo

**Average production**  
6.400 bottles

**Vineyard**  
1,8 ha in Ginestra MGA,  
Monforte d'Alba.  
Est, 440 m  
above sea level.  
Clayey soil

**Average age of the vines**  
40 years

**Aging**  
French oak barriques



Constant tastings  
allow us to select the  
best barriques, then  
assembling in  
Slavonian oak barrels



+ aging in bottles



## NOTES



BAROLO D.O.C.G.

*Per Cristina*



**Grape variety**  
100% Nebbiolo

**Average production**  
3.500 bottles

**Vineyard**  
1 ha in Mosconi MGA,  
Monforte d'Alba.  
South, 400 m  
above sea level.  
Clayey soil with a small  
percentage of sand

**Average age of the vines**  
50 years

**Aging**  
French oak barriques



Constant tastings  
allow us to select the  
best barriques, then  
assembling in  
Slavonian oak barrels



+ aging in bottles



NOTES



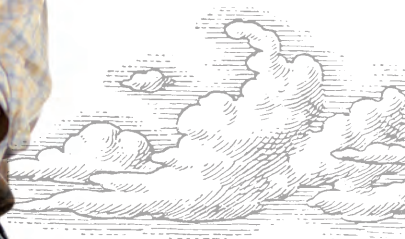
# THE LEGEND OF AEROPLAN SERVAJ

(WILD AIRPLANE)

“The name of the wine had to be the mirror of a past that is reflected in the present, and I thought there was nothing more meaningful than the nickname my father gave me: the translation in Piedmont dialect of Wild Airplane. The name perfectly embodied what my father saw in me: a child, a boy, and then a man who flies over the surrounding hills in his imagination and lands, sometimes, for a few moments to be part of the real world.”



Naturally, this Barolo, originating in the vineyard in Serralunga, also had to be expressed by a completely different concept on the bottle. As a result, six different labels representing the Wild Airplane were chosen and are presented all together in the same wooden case, giving a complete picture of the “fantasy” that goes into the wine as soon as the lid is lifted!







BAROLO D.O.C.G.

*Aeroplanservaj*



**Grape variety**  
100% Nebbiolo

**Average production**  
6.000 bottles

**Vineyard**  
Serralunga d'Alba.  
West, 320-350 m  
above sea level.  
Clayey soil

**Average age of the vines**  
25 years old

**Aging**  
French oak barriques



Constant tastings  
allow us to select the  
best barriques, then  
assembling in  
Slavonian oak barrels



+ aging in bottles



NOTES



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