

# G G A R E S I O



## PRODUCER PROFILE

**Estate owned by:**

Garesio Family

**Winemaker:** Gianluca Colombo

**Total acreage of vine:** 21 HA

**Winery Production:** 80,000 btl

**Region:** PIEMONTE

## BAROLO GIANNETTO DOCG

### WINE DESCRIPTION

This wine is produced with 100% Nebbiolo grapes mainly cultivated in Serralunga D'Alba, owned vineyards adjacent to the winery within the Gianetto Additional Geographical Mention. Vineyard area: about 1 hectare. Garesio manages the vineyards according to a rational, non-invasive philosophy with the least possible intervention. Their high regard for the Serralunga d'Alba vineyards led them to choose an even more eco-friendly system of vineyard management. All plots of land here are managed according to farming practices that use no chemical products, and some are certified organic.

### TASTING NOTES

A wine with an intense garnet red color. It has hints of aromatic herbs, flowers and dark pulp fruit, lavender and pepper. It has a great structure and flavor, the tannins are velvety and has a nice acidity, with a persistent and balanced finish.

### FOOD PAIRING

Suitable with important dishes such as roasts, braised meats, game, stews and with aged and hard cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard location:	Serralunga d'Alba, Giannetto
Vineyard size:	0.5 Ha
Soil composition:	Sand and sandstone alternating with grey silty marl, coming from the Lequio formations
Training method:	Espalier, Guyot pruning system
Elevation:	250 m a.s.l.
Vines/hectare:	4,500/Ha
Exposure:	South, Southesat and East
Age:	20 years
Harvest time:	October
First vintage:	2017
Production:	6,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks (20 days at 24°C)
Maceration technique:	On the skins for 20 days with frequent pumping over
Aging container:	Australian oak barrels of 25 HI
Length of aging:	24 months
Length of bottle aging:	12 months

### ANALYTICAL DATA

Alcohol:	14 %
Acidity:	5.48 g/L
Res. sugar:	0 g/L
Dry extract:	24.9 g/L



Sustainable