

GIANETTO

BAROLO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 0.5 ha

Soil composition: sand and sandstone alternating with grey silty marl, coming from the Lequio formations

Training method: Guyot

Elevation: 820 ft a.s.l.

Vines/ha: 4,500 vines/ha

Exposure: South/South-East/East

Vines age: 20 years

Harvest time: October

First vintage: 2017

Production: 6,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation

Container: stainless steel tanks

Length: 20 days

Temperature: 75 °F

Maceration

Technique: on the skins with frequent pumping over

Length: 20 days

Aging

Container: 25hl barrels

Wood: Austrian oak

Length: 2 years

In bottle: 12 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 0 g/l

Acidity: 5.48 g/l

Dry extract: 24.9 g/l



FOOD PAIRINGS

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



TASTING NOTE

A wine with an intense garnet-red color.

It has hints of aromatic herbs, flowers, dark-fruit pulp, lavender, and pepper.

It features great structure and flavor, with velvety tannins and a pleasant acidity, ending with a persistent and balanced finish.

PRODUCER PROFILE

Estate owned by: Garesio family

Winemaker: Gianluca Colombo

Total land under vine: 25 ha

Winery production: 90,000 bts

Region: Piedmont (Italy)

