

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

NEBBIOLO LANGHE DOC

WINE DESCRIPTION

This wine is produced with 100% Nebbiolo grapes mainly cultivated in Serralunga d'Alba and other selected plots in the Langhe hills. 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

Medium-dark ruby red color. The nose is elegant, with aromas of roses and wild strawberries that evolve over time with subtle hints of pink pepper. On the palate it is dry, fresh, well balanced, with velvety tannins and a good aromatic persistence. Long fruity finish, with prevailing red berry flavors.

FOOD PAIRING

A very food-friendly wine. Ideal with appetizers, charcuterie, cheese, hot and cold pasta, and meat dishes.

VINEYARD & PRODUCTION INFO

Vineyard location:	Serralunga d'Alba and selected Langhe hills
Vineyard size:	0.5 Ha
Soil composition:	Sand and sandstone alternating with grey silty marl, coming from the Lequio formations
Training method:	Vertically trellised; 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:	2014
Production:	5,000 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:	Tonneaux and French oak barrels of 25 Hl
Length of aging:	12 months
Length of bottle aging:	6 months

ANALYTICAL DATA

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



Sustainable