

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

SERRALUNGA d'ALBA BAROLO DOCG

WINE DESCRIPTION

Garesio Serralunga d'Alba Barolo is produced with 100% Nebbiolo grapes cultivated in Cerretta and Gianetto crus, within the commune of Serralunga d'Alba, adjacent to the Garesio cellar. Serralunga d'Alba soils are some of the oldest, dating back to the Lequio formation (Helvetian), and are rich in sandstone and limestone, giving intense brick-colored wines with strong structure and thick, enveloping tannins. However, the different expositions and elevations of these vineyards, combined with the prevalence of sandy soils, result in softer and more balanced Barolos. This wine is made with certified organic grapes.

TASTING NOTES

Brilliant garnet red color. The nose is very fresh and elegant with aromas of strawberry, cherry, red berries, rose, violet, and licorice. On the palate it is full-bodied, rich, balanced, with delicate, elegant tannins.

FOOD PAIRING

Perfect with elaborated dishes such as roasts, braises, beef stews and with aged hard cheeses. Ideal also with cookies and chocolate desserts at the end of a meal.

VINEYARD & PRODUCTION INFO

Vineyard location:	Cerretta and Gianetto crus in Serralunga d'Alba
Vineyard size:	1.8 Ha
Soil composition:	Mainly sand and sandstone alternating with grey silty marl
Training method:	Vertically trellised; Guyot pruning system
Elevation:	250 - 280 m a.s.l.
Vines/hectare:	4,500/Ha
Exposure:	South, Southeast and East
Age:	20 years
Harvest time:	Mid October
First vintage:	2013
Production:	11,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks (35 days at 25°C)
Maceration technique:	On the skins for 35 days with frequent pumping over
Aging container:	French and Austrian oak barrels of 25-50 HI
Length of aging:	24 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14 %
Acidity:	6.2 g/L
Res. sugar:	0 g/L
Dry extract:	26.9 g/L

