



## NEBBIOLO

ALBA DOC / LANGHE DOC



**GIOSO NEBBIOLO D'ALBA  
2016**

Shows cedar and dried-strawberry aromas that follow through to a medium body, firm and silky tannins and a juicy finish. Drink now.

**GIOSO NEBBIOLO LANGHE  
2017**

A fragrant nebbiolo that shows incense, rose petals and citrus. Medium-bodied and precise, but a little short on the finish. Drink now.

**GIOSO NEBBIOLO D'ALBA  
2017**

Light rose petals, citrus and orange rind. Light to medium body, fresh acidity and a fruity finish. Drink now.

### GRAPE VARIETY

100% Nebbiolo

### ALCOHOL BY VOLUME

14%

### VINEYARDS & TERROIR

**Region** Piemonte – Alba

**Climate** Mild with good thermal excursion

**Altitude** 300 meters a.s.l. – hilly

**Soil** Clayey with grey calcareous marls alternating with layers of sand

### APPEARANCE

Bright ruby red color, fairly transparent, tending towards garnet with ageing.

### OLFACTORY

Great elegance and finesse, floral aromas of violet and smell red fruits and delicately spicy nuances.

### GUSTATORY

Well balanced and full-bodied, with velvety tannins and nice freshness. Aftertaste is long and lingering.

### FOOD PAIRINGS

Excellent with roasts meat - game.

### AGRONOMIC - VINEYARD

Low impact practice, with low yield.

Grapes are handpicked in specific selected fields and immediately gently processed.

### WINEMAKING - CELLAR

Long submerged-cap maceration for 4 to 6 weeks (according to the vintage) in stainless steel vats.

Maturation in stainless tanks for 6 months then refines in large Slavonian oak casks.

### REFINEMENT

Stainless steel vats – 6 months

Slavonian oak casks (30 HL) – 6 months min.