



GIOSO BAROLO

DOCG



GRAPE VARIETY

100% Nebbiolo

ALCOHOL BY VOLUME

14%

APPEARANCE and OLFACTORY

Wine with good brightness of color and captivating shades that endure over time. An intense bouquet, rich and lingering with hints of scented wood, mint and sensations of ripe fruit. With time, ethereal sensations develop with hints recalling resin and sweet spices.

GUSTATORY

Full, rich and well structured, marked acidity and tannic weave which evolve and balance out as the years go by.

FOOD PAIRINGS

Excellent with roasts meat - game.

VINEYARDS & TERROIR

Region Piemonte – 8 cru - Castiglione Falletto, Monforte d'Alba, Novello, Verduno, Serralunga d'Alba

Climate Mild with good thermal excursion

Altitude 300 meters a.s.l. - hilly

Soil Very mineral - Medium texture, loose on surface tending towards limestone

AGRONOMIC - VINEYARD

Organic 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 – 24-48 months



GIOSO BAROLO 2014

The nose here shows real clarity with dried blueberries, citrus, freshly cut herbs and fruit tea. Medium to full body, firm and fine tannins and a steely finish. Drink in 2020.



GIOSO BAROLO 2015

Lovely strawberry and tar aromas follow through to a medium body, with firm and chewy tannins and a long and flavorful finish. Shows tension and focus. Delicious now, but better in 2021.