

# Gianfranco Alessandria Barolo DOCG 2018

## Tech Specs

Type:	Red Still Wine
Ingredients:	Nebbiolo 100%
Region/Subregion:	Piedmont, Barolo DOCG
ABV:	15%
<b>A closer look...</b>	
Total Production:	100 cases
Vineyard:	50 years old vineyard, In Monforte D'Alba, Loc San Giovanni
Soil:	tufa stone, limestone, clay
Age of Vines:	2000, 2010
Vineyard Size:	1 hectar
Climate:	The climate is cold and harsh in winter, usually with abundant snowfall. Warm summers with the possibility of rains and sometimes thunderstorms. In the last 5 -6 years climate changed a lot, and sometimes it seems more tropical one, with not so rigid temperatures in winter time and very hot and dry during summer.
Farming Methods:	Guyot ñ Green harvest during end July to September ( before harvest ) / harvest by hand only
Fermentation Methods:	pie de cuve, natural yeast, spontaneous fermentation and shot maceration on the skins in steel tank ( vertical one ), for about 12 days. temperature controlled around 28 - 30 degree.
Winemaker:	Vittoria Alessandria
Elevage:	malolatic in steel tank ñ aging in small french oak (225 lt) for 24 month, 20% new oak, the rest 2 ñ 3 passage.
Fining/Filtration:	No
Residual Sugars:	<1g/l
Acidity:	5-6g/l
SO2:	80mg/l

## All about this bottle

The Gianfranco Alessandria 2018 Barolo comes from a mid-cold vintage, The wine reveals tart cherry and plum, with beautiful shadings of tar, licorice and smoke.. The wine opens slowly compare 2017 but it can be described as a fresher version.

Fresh and elegant vintage, with traditional touch, round body, but with great potential for the future. Our classic Barolo is from more vineyards from Loc. San Giovanni in Monforte d'Alba, we like to use medium age of the nebbiolo plants, and we get an important energy in the character of the wine, with a selection of about 6.5 tons of grapes per hectare, elegant, flower and lovely drinking Barolo.

Extra, Extra!

<http://www.gianfrancoalessandria.com/>



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