

Gianfranco Alessandria Barolo "San Giovanni" DOCG 2018

Tech Specs

Type:	Red Still Wine
Ingredients:	Nebbiolo 100%
Region/Subregion:	Piedmont, Barolo DOCG
Vegan?	Yes
ABV:	15%
A closer look...	
Total Production:	60 cases
Vineyard:	50 years old vineyard, In Monforte D'Alba, Loc San Giovanni
Soil:	tufa stone, limestone, clay
Age of Vines:	1980
Vineyard Size:	0.5 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'd 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, 40% 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

best selection of single vineyard, with best exposition (south-east) located in monforte d'alba, mga san giovanni, the vineyards is the oldest of nebbiolo we own and we get little production from it, but strong concentration. typical character taste of barolo from monforte, with more masculine touch, without losing important fruits, elegance. long future.

This single vineyard is very important because it is about 60 years old,; we select only the best grapes in line with the standards of Monforte village Barolo. intense ruby color with garnet reflection. Fresh and vigorous on the nose, supported by fruity and spicy aromas. Good balance between acidity, tannin and structure.

Extra, Extra!

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



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