



GUINIGI

BAROLO

D.O.C.G.

2016

94
POINTS

The elegant entry is strewn with complexity. Not a powerhouse, but intense with fragrance and flavor. Notes of underbrush, dark cherry, and black pepper are concentrated. Tannins are on the chalky side from Langhe's limestone-clay soils and the wine's structure and acidity shows beautiful balance.

TASTING PANEL | APRIL 2022

VARIETAL

100% Nebbiolo

APPELLATION

100% Langhe, Piedmont D.O.C.G.

TA

5.7 g/L

ALCOHOL

14.0%

SRP

\$60

UPC

8 10034 6004 2

WINEMAKER NOTES

The grapes were sourced from D.O.C.G. Langhe, a hilly land in Piedmont in Northern Italy. Characterized by limestone-clay soils and a continental climate, these vineyards enhance the structure of the wine. Harvested in mid-October, the grapes are hand-picked, pressed and destemmed before fermentation in stainless steel tanks. After fermentation, the wine is then matured in French oak barrels for twenty-four months to bring a rounded and softer character to the wine while stabilizing its color and enriching its bouquet. At the end of the process, the wine is filtered, refined and then bottled.

FOOD PAIRINGS

This wine pairs exceptionally well with savory fares such as mushroom or truffle dishes, braised beef and aged cheeses. Thanks to its intensity, it is also perfect to be savored with friends and family after a hearty meal.

