

**VARIETAL**

100% Nebbiolo

**APPELLATION**

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

**TA**

5.7 g/L

**ALCOHOL**

14.0%

**SRP**

\$58

**UPC**

8 10034 6004 2

# GUINIGI

**BAROLO**

D.O.C.G.

2018

**TASTING NOTES**

A deep tawny with hints of garnet, this Italian Barolo awakens the palate with a complex and persistent bouquet. Aromas of young red fruits are delicately balanced with clay, fresh mint, and cedar. The taste is marked by stewed fruits along with a great tannic and acidic balance, making it a long-lasting wine.

**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 risotto with truffles, roasted duck, and aged cheeses. Thanks to its intensity, it is also perfect to be savored with friends and family after a hearty meal.

