



GUINIGI

BAROLO

D.O.C.G.

2018

93
POINTS

Matured in French oak for 24 months, subtle notes of rose petals and Rooibos tea have a soft, drying effect on the palate. Charming, with racy acidity, accents of mint, sage, and cigar box add to the tannic mouthfeel, with cherry and cherry pith notes rising to the surface. Complex with a notable delicacy.

TASTING PANEL | JANUARY 2024

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

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.

