

PS
WINE

premium wine selection

Vini di Qualità

Barolo Riserva Giblin

Gemma



CLASSIFICATION	D.O.C.G.
TYPE	Red
REGION	Piedmont
PROVINCE	Cuneo
GRAPE VARIETY	Nebbiolo
TYPE OF FARMING	Conversion to organic
HARVEST	First decade of October

VINIFICATION

Fermentation in stainless steel vats for around 10 days, followed by prolonged maceration for 20 days.

MATURATION

The wine matures in medium toast Allier oak barriques for over 24 months and then for about 18 months in bottle prior to release.

TASTING NOTES

Ruby red in colour with garnet reflections, this is a Barolo which really packs a punch. It has intense fragrances of red berry fruits, raspberries in particular, enriched by an elegant floral touch of dried rose petals, spices and an intriguing nuance of burnt timber. On the palate it is again delightfully spicy and fruity, and sustained by highly concentrated, splendidly well-integrated tannins.

SIZES AND SPECIAL PACKAGING

75, 150, 300 cl bottles.