

Barolo DOCG, Mario Giribaldi

Code BARO080

I remember reading a description of Barolo in an Italian restaurant in the 1980's - ' The Wine of Kings, the King of Wines ' . We have moved on from those days (thank goodness) and this wonderfully ripe, rich and sturdy red shows the perfumed appeal and polish of the classic Nebbiolo-based red from these northern Italian vineyards. Big and impressive in the glass, yet not tannic or unwieldy, this complex red from Vini Giribaldi has beautiful notes of cherry, chocolate and walnut. Full-bodied, dense and integrated with a long fresh finish.

Tasting Notes:

A ruby red colour with amaranth reflexes, an evident perception of good red fruit appeals to the nose, dried berry and chocolate fruit with Nebbiolo's signature perfume of rose petals and coffee. Full body with soft silky tannins and a juicy finish.





CACHET WINE

Specification

Vinification

The wine making process is very traditional , where for 12 days "rimontaggi and follatura" take place i.e. the must is pumped over the cap several times a day to avoid drying out, in addition, the cap is mechanically broken up. This happens at a temperature of 30-35 °C to optimize extraction. The wine is then drawn off and left in steel vats for 4 months, then is matured in 500 litre oak tonneaux for 2 years. The wine is then kept in the bottle in our underground cellar where there is a constant temperature of 16°C.

ABV

14%

Size

75cl

Drinking Window

Drink now through to 2035

Country

Italy

Region

Piedmont

Area

Barolo

Type

Red Wine

Grapes

Nebbiolo

Genres

Fine Wine, Organic, Vegan, Vegetarian

Vintage

2021

Body

Hearty, rustic and full flavoured

Producer

Azienda Agricola Mario Giribaldi

Producer Overview

The Giribaldi Winery which started in the 20th Century exports 70% of its production all over the world.

Closure Type

Cork

Food Matches

Sit down and enjoy with a grilled fillet steak.

Press Comments

Wine Advocate Monica Larner - 90 points. James Suckling - 92 points.