



# CACHET WINE

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## Nebbiolo D'Alba, Mario Giribaldi

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**Code** NEBB005

Beautiful wine made on the hills around Alba and left on wood for 6 months (far less than a Barolo and Barbera) which creates a complex but more refreshing and fruity wine. The Nebbiolo D'Alba still has great ageing potential.... It can only get better!

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**Tasting Notes:**

Intense ruby colour with orange reflections, aromas of rose, raspberry, vanilla and balsamic notes. Dry, full bodied with good mouthfeel and integrated tannins. On tasting, hints of cinnamon and strawberry jam, very balanced tones and excellent persistence on the palate.

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## Specification

**Vinification** The grapes come from the vineyards located in an area called "Conca d'Oro" in Montelupo Albese, 1.68 hectare in total. Positioned on medium hilly terrain at an altitude of 480 meters above sea level with southern exposure. The soil is marl-limestone which is very fertile but loose in consistency. It consists exclusively of Nebbiolo with clonal material (Lancia, Michet) of Italian origin. They cultivate their vines using the Guyot method and have approximately 5300 vines per hectare. The juice is macerated on the skins for 16 days at a temperature of 28 degrees, with continuous and regular pumping over and punching down. After a 40-day rest in a steel tank it is elevated into barriques of 225 and 500 litre size for 15 months maintaining the typical characteristics or DNA of the grape. The wine is then left to mature in bottle for at least six months.

**ABV** 13.5%

**Size** 75cl

**Drinking Window** Drink now through to 2028

**Country** Italy

**Region** Piedmont

**Type** Red Wine

**Grapes** Nebbiolo

**Genres** 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** Drink with any red meat or very mature cheeses