



“GINESTRA” BAROLO DOCG

GRAPES

Nebbiolo

PRODUCTION AREA

The vineyard named Ginestra is located in Monforte d’Alba and is characterized by clayey, calcareous soils.

VINIFICATION

The grapes are carefully selected to make a wine with great structure and longevity. Immediately after picking they are crushed and destemmed, followed by maceration for 18-25 days in special tanks to gradually extract the noble components from the skins. When the ideal ratio between the extracted tannins and colour has been reached, the wine is drawn off and the first rackings are carried out.

AGEING

Traditional, in oak casks and for a period in the bottle, until the various components of the wine are perfectly balanced.

