



“GINESTRA RISERVA” BAROLO DOCG

GRAPES

Nebbiolo

PRODUCTION AREA

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

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 22-28 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 short period in bottles, until the various components of the wine are perfectly balanced.

