Giribaldi, Langhe Rosso DOC

SAQ Code: 15218555
Format: 750 ml



DESCRIPTION

This wine has a medium-intensity ruby red color with a distinct aroma of ripe fruit and pronounced notes of black cherry and currant, with hints of blueberry. It is long and structured on the palate, warm, dry, with a vigorous and dense tannin, full-bodied with elegant vanilla notes, and a hint of tobacco and forest fruits.

Country: Italy
Region: Piedmont
Geographical Location: The Nebbiolo vineyard is located in the "Conca d'Oro" area of Montelupo Albese, at an altitude of approximately 450 meters above sea level.
Vineyards and planting: This vineyard is situated on the peak of a hilly terrain, 450 meters above sea level, facing southeast.
Vinification: Obtained from the vinification of Nebbiolo, Pinot Nero, Barbera, and Dolcetto grapes, the vinification process follows a traditional method with maceration of the skins at a controlled temperature for 8 days. The wine has matured for 23 months in small oak barrels, and after a brief steel tank aging for 55 days, it has further refined in the bottle until today.
Pairing: It pairs excellently with dishes based on red meats, game, and roasts.
Serving Temperature: 18-20 °C

PRODUCER

Azienda Giribaldi

AGENCY

Agile, Wine & Spirits

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