

## Cantina Tomaso Gianolio Barbera d'Alba Superiore DOC

### COUNTRY

Italy

### REGION

Piedmont

### GRAPE

100% Barbera

### VINTAGE

2021

### ABOUT THE DOMAINE

Cantina Tomaso Gianolio, located in the shadow of Piedmont's wine and food capitals, is a small, family-run winery founded by Bartolomeo Gianolio in 1930 producing a very limited amount of quality wines for his family restaurant and select customers. Today, brothers Davide and Igor continue the legacy that was passed down by their father and winery namesake, Tomaso Gianolio. They work closely with the grape growers, demanding rigorous pruning and cluster thinning, and later harvests to improve ripeness. The same attention to detail is then applied to the winemaking process.

### WINEMAKING

Fermented in steel using indigenous yeasts. Aged in large, old Slavonian oak vats for 12 months before release.

### TASTING NOTES

Blackberry and liquorice aromas and intriguingly lush black cherry flavours.



### TECHNICAL NOTES

#### Alcohol by volume

14%

**Vegan**