

Cantina Tomaso Gianolio Barolo DOCG

COUNTRY

Italy

REGION

Piedmont

GRAPE

100% Nebbiolo

VINTAGE

2019

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, and one large old chestnut vat. The average age of the vines are 10 to 25 years old.

TASTING NOTES

Elegant, complex wine with lovely acidity and a long finish. Beautiful ruby red colour, with scents of blackberries and liquorice.



TECHNICAL NOTES

Alcohol by volume

13.5%

Vegan