

Cantina Tomaso Gianolio Nebbiolo d'Alba

COUNTRY	REGION	GRAPE	VINTAGE
Italy	Piedmont	100% Nebbiolo	2018

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, slowly, in steel. 12 months Slavonian oak tonneaux.

TASTING NOTES

Nice bright colored, red cherry fruit, lifted floral and dried herbs notes, are supported by bright freshness, and elegant tannins. Delivering a pleasant long lasting wines, with a nice engaging grip.



TECHNICAL NOTES

Alcohol by volume
13.5%

Vegan