

LUIGI GIORDANO

AZIENDA AGRICOLA
BARBARESCO

Vino Rosso

Origin: A unique blend of 80% Nebbiolo and 20% Arneis harvested from estate vineyards located inside the historic village of Barbaresco.

Harvest: Late August and mid-September to capture the balance of perfectly ripened fruit and bright acidity.

Vinification: The Arneis grapes are destemmed and pressed gently to ensure preservation of aromatics before beginning fermentation at a controlled temperature. The Nebbiolo grapes are harvested two weeks later, at which point they are also destemmed and pressed gently. The cap of the Arneis tank—complete with skins, seeds, and actively fermenting must—is then added to the Nebbiolo. Fermented under temperature control and daily pumpover, the wine spends 8-10 days on the skins and then completes malolactic fermentation in stainless-steel tanks.

Aging: After completing fermentation, the wine ages for 2 months in large Slavonian *botte* followed by at least 3 months in bottle prior to release.

Tasting: Brilliant translucent ruby with a bouquet boasting crunchy red cherry, peach skin, and dried roses. This light-bodied red is at once electric and refreshing. Serve with a slight chill.

