

## GIOVANNI ROSSO LANGHE NEBBIOLO DOC

*This wine serves as an eloquent introduction to the complexity and elegance Piedmontese wines are celebrated for.*

### WINERY BACKGROUND:

Giovanni Rosso is a small, family-owned producer in the heart of the Barolo commune of Serralunga d'Alba. Since the 1890s, the Rosso family has farmed vineyards in Serralunga d'Alba, making wines with great passion for Barolo and its noble grape, Nebbiolo. The winery is a traditional family cascina, or farmhouse, housing fermentation, aging, bottling, and labeling facilities, along with the offices.

Giovanni Rosso distinguishes itself not merely as a Barolo producer but as a "Serralunga producer." The estate manages around a dozen plots within the commune, encompassing historically significant areas like La Serra, Broglio, Damiano, and Vigna Rionda, all cited in a document from May 30, 1694. Among these, the iconic Vignarionda cru stands out, having achieved legendary status over the years and being hailed as the "Romanée-Conti of Barolo."

### VINEYARDS & WINEMAKING DETAILS:

Hand harvesting in October ensures that the integrity of the fruit is preserved and only the highest quality grapes are selected. The grapes are then de-stemmed and gently crushed to extract juice and desirable compounds without the harsh tannins that more aggressive methods might produce. Fermentation takes place in concrete



tanks, allowing for gentle thermal conductivity without imparting additional flavors. The juice and skins remain in contact for approximately 15 days with daily pumpovers to ensure even extraction. A délestage is performed midway through the process to allow for more thorough maceration. After fermentation, the wine is transferred to large 50-hectoliter French oak barrels for graceful aging. Over an 18-36 month period, the wine undergoes a harmonious transformation, gaining complexity and integrating its high natural acidity with the softening tannins and evolving flavors.

### TASTING NOTES & FOOD PAIRING SUGGESTIONS:

An unadorned, authentic expression of Nebbiolo: aromas of rose and cherry, with a hint of raspberry. Lively tannins and bright acidity lead to a pure, elegant finish. With its delicate fruitiness and well-structured tannins, this wine pairs wonderfully with dishes like roasted lamb. The rich flavors of the lamb are echoed by the wine's complex bouquet, and the tannins cut through the meat's fattiness, creating a perfectly balanced taste experience. Enjoy this wine also with aged cheeses, where its complexity provides a striking contrast to the nutty and savory notes of the cheese, making for a sophisticated and indulgent tasting experience.

**GRAPES:** 100% Nebbiolo

**ORIGIN:** Langhe (within Piedmont)

**CLIMATE:** Continental with distinct hot summers and cold winters.

**DOMINANT SOIL TYPE:**

Predominantly limestone and marl

**MIN/MAX ELEVATION:**

200-350 meters (650-1,150 feet)

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