

FAMILY WINE MERCHANTS SINCE 1906

Barolo DOCG Riserva Magnum, Mario Giribaldi

 Price
 £150.00

 Code
 BARO120

The 2010 Giribaldi Barolo Riserva DOCG BIO is a prestigious red wine originating from the renowned Barolo region in Piedmont, Italy. Made from Nebbiolo grapes grown in certified organic vineyards, this wine showcases the benefit of the extended aging in oak barrels which contributes to its velvety texture and long, refined finish. A sophisticated and age-worthy wine that is a testament to the rich winemaking heritage of the Barolo appellation

Tasting Notes:

Ruby red in colour, on the nose a lovely scent of cherries, orange and graphite and a hint of white pepper. The palate is noticeably marked by new oak with a good hit of vanilla, the red fruit is still evident accompanied by a sappy acidity which gives a real punch to the ripe but elegant finale. Great crunchy tannins on the finish.





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Specification	
Vinification	The grapes come from the municipality of Novello at an altitude of 460m above sea level; this area benefits from a marl-clay composition with good permeability and excellent southern exposure. The harvest took place on 7 October 2015 where the yield was particularly low, 60 hl/ha. Traditional submerged cap vinification, for twenty-five days, with daily pumping over and regular punching down, at a temperature of 30°C, to favour the extraction of colour; then drawn off, after a 2-month rest in a steel tank, it matured for around 50 months in oak barrels, tonneaux of French origin, subsequently refined in the bottle in an underground environment at a constant temperature of around 16 degrees.
ABV	14%
Size	1.5Ltr
Drinking Window	Drink now through to 2027
Country	Italy
Region	Piedmont
Area	Barolo
Туре	Red Wine
Grapes	Nebbiolo
Genres	Organic, Vegan, Vegetarian
Vintage	2010
Body	Hearty, rustic and full flavoured
Producer	Azienda Agricola Mario Giribaldi
Producer Overview	The Giribaldi Winery which started in the 20th Century exports 70% of its production all over the world.
Closure Type	Cork
Food Matches	Try with a cocoa-based dessert