

Zigzagando

Gianni Gagliardo

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Barolo

Variety of grape: Nebbiolo.

Origin: blend of different vineyards mainly from La Morra, then Monforte d'Alba, Barolo and Serralunga communes.

Type of soil: clay types.

Vinification: submersed cap of pulp at 28/30°C, FML completed.

Ageing: 100% in barriques until the spring keeping separate the vineyards, then transfer in tonneau, barriques and big cask.

Average life: variable from 10 /20 years. More time for great vintages.

Color: garnet red with light orange reflections.

Scent: intense and pleasant, sweet spicyness, different notes with the different levels of evolution.

Taste: Particularly delicate and lightly tannic, at the same time full and austere.

Alcohol by volume: 13,5%.

Serving suggestions: all types of meat, braised meat, ideal for meditation.

