

Gagliasso Barolo Riserva

Azienda Agricola Gagliasso

Italy - Piemonte - Barolo DOCG

Complex and intense aromas of red fruits intermixed with licorice, prune, leather, smoke and notes of toasty oak and vanilla. Full-bodied on the palate with loads of ripe dried and candied fruits, pepper and mocha.

The wine comes in a 6 bottle wooden box.

Specifications

Appellation	Barolo DOCG
Varietals	100% Nebbiolo
Certifications	
Vinification	Guyot method with medium-short pruning. Fermentation in stainless steel temperature controlled vats. 8-10 days of maceration. After malolactic fermentation the wine stays for 10 months in French barrels, 10% new oak and 90% different years; after this period all barrels are blended (50% Torriglione and 50% Rocche dell'Annunziata) in old barrels for 48 months again. The wine is bottled and refined for 24 months.
Pairings	There's a gritty, sandy quality to the tannins that would cut through roast pork stuffed with prunes.



Codes, Weights and Measures

UPC	7 84585 01545 0
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01545 7
Case Weight	21
Cases/Pallet	40
Layers/Pallet	8
SRP	\$ 124.99 USD 750mL Bottle

Reviews and News

2013 Gagliasso Barolo Riserva - 89 PTS - WE

2011 Gagliasso Barolo Riserva - 87 PTS - WE

2010 Gagliasso Barolo Riserva - 88 PTS - WE

2008 Gagliasso Barolo Riserva Oak Box - 89 PTS - WE

2006 Gagliasso Barolo Riserva Oak Box - 91 PTS - WE

