HOUSE OF TOWNEND

Barolo DOCG, Mario Giribaldi

Price	£31.99
Code	BARO080

I remember reading a description of Barolo in an Italian restaurant in the 1980's - ' The Wine of Kings, the King of Wines ' . We have moved on from those days (thank goodness) and this wonderfully ripe, rich and sturdy red shows the perfumed appeal and polish of the classic Nebbiolo-based red from these northern Italian vineyards. Big and impressive in the glass, yet not tannic or unwieldy, this complex red from Vini Giribaldi has beautiful notes of cherry, chocolate and walnut. Full-bodied, dense and integrated with a long fresh finish.

Tasting Notes:

A ruby red colour with amaranth reflexes, an evident perception of good red fruit appeals to the nose, dried berry and chocolate fruit with Nebbiolo's signature perfume of rose petals and coffee. Full body with soft silky tannins and a juicy finish.



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Specification	
Vinification	The wine making process is very traditional , where for 12 days “rimontaggi and follatura” take place i.e. the must is pumped over the cap several times a day to avoid drying out, in addition, the cap is mechanically broken up. This happens at a temperature of 30-35 °C to optimize extraction. The wine is then drawn off and left in steel vats for 4 months, then is matured in 500 litre oak tonneaux for 2 years. The wine is then kept in the bottle in our underground cellar where there is a constant temperature of 16°C.
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2035
Country	Italy
Region	Piedmont
Area	Barolo
Type	Red Wine
Grapes	Nebbiolo
Genres	Fine Wine, Organic, Vegan, Vegetarian
Vintage	2021
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	Sit down and enjoy with a grilled fillet steak.
Press Comments	Wine Advocat Monica Larner - 90 points. James Suckling - 92 points.