



## HOUSE OF TOWNEND

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### Nebbiolo D'Alba, Mario Giribaldi

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<b>Price</b>	£23.99
<b>Code</b>	NEBB005

Beautiful wine made on the hills around Alba and left on wood for 6 months (far less than a Barolo and Barbera) which creates a complex but more refreshing and fruity wine. The Nebbiolo D'Alba still has great ageing potential.... It can only get better!

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#### **Tasting Notes:**

Intense ruby colour with orange reflections, aromas of rose, raspberry, vanilla and balsamic notes. Dry, full bodied with good mouthfeel and integrated tannins. On tasting, hints of cinnamon and strawberry jam, very balanced tones and excellent persistence on the palate.

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Specification	
Vinification	The grapes come from the vineyards located in an area called "Conca d'Oro" in Montelupo Albese, 1.68 hectare in total. Positioned on medium hilly terrain at an altitude of 480 meters above sea level with southern exposure. The soil is marl-limestone which is very fertile but loose in consistency. It consists exclusively of Nebbiolo with clonal material (Lancia, Michet) of Italian origin. They cultivate their vines using the Guyot method and have approximately 5300 vines per hectare. The juice is macerated on the skins for 16 days at a temperature of 28 degrees, with continuous and regular pumping over and punching down. After a 40-day rest in a steel tank it is elevated into barriques of 225 and 500 litre size for 15 months maintaining the typical characteristics or DNA of the grape. The wine is then left to mature in bottle for at least six months.
ABV	13.5%
Size	75cl
Drinking Window	Drink now through to 2028
Country	Italy
Region	Piedmont
Type	Red Wine
Grapes	Nebbiolo
Genres	Organic, Vegan, Vegetarian
Vintage	2022
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	Drink with any red meat or very mature cheeses
Press Comments	Jancisrobinson.com, 2025, 16 points: "Gentle strawberry fruit wrapped in long, elegantly dry, spicy tannins. A hint of cocoa nibs, cola and coffee powder. Cigar fragrant and a little chewy on the end. Appetising."