JohnMaiolo™

Grape Variety

Nebbiolo 100%

Vineyard

single vineyard situated in Ginestra in the municipality of Monforte d'Alba, Piedmont – Italy.
Exposure: South South-West.
Altitude: from 310 to 370 a.s.l.
Vine density: 3900 plants/ha – yield 2kg/plant pruned and trained according to the Guyot system, thinned at the beginning and at the end of the month of August to guarantee low yield levels.
Area particularly suited to produce Nebbiolo and Barolo grapes.

Soil

Rich in clay and lime.

Harvest

Grapes are manually picked and put in 20kg wooden boxes during the second half of October.
Based on fruit ripeness the process is repeated 6 to 10 days after first picking.

Vinification

The process of fermentation lasts 15 days inside small stainless-steel vessels with repeated pumping to obtain perfect coloring. Maceration continues for about 40-45 days after fermentation and after this period the wine is placed in oak barrels for malolactic process.

Ageing

The wine ages for 32 months in large oak barrels before being transferred
again in stainless- steel tanks, where it stays for additional 13 months.
After about 4 years of harverst the wine it's ready for sale.

Sensorial profile

Deep ruby-red with intense garnet reflections.
To the nose the wine appears complex and elegant, with hints of red fruit and raspberry jam, floral with violets, with licorice and chocolate as background notes.
On the palate it is intense and complex, fresh and tasty with elegant tannins
that balance warmth and softness. It confirms the nose and evolves from fruit jam
and red flowers towards a sweet, powerful and persistent spicy finish.
A full-bodied harmonious wine to be appreciate already young,
but capable of ageing up to 10-15 years.
A great wine to accompany rich food with strong flavors,
roasts and cheeses, especially if cured.

Tasting temperature: 18°C.

www.johnmaiolo.com