



BARBARESCO DOCG RISERVA NERVO VIGNA GIAIA

Vigna Giaia is part of the Nervo cru facing due south in the village of Treiso. The leaves here change colour early, creating a splash of yellow that makes the vineyard stand out from a distance and gives it its appealing name in the Piedmontese dialect of “Vigna Giaia”.

In great vintages, the grapes from this vineyard follow a separate vinification procedure and lengthier ageing.

The intense garnet colour is enhanced over time by orange nuances.

Its expansive bouquet is packed with fruity sensations tending more to prunes, raisins, blackberry jam and cherries in alcohol than fresh berries. The variety’s typical floral notes including violet and geranium are joined by aromas of sweet spices and tobacco.

Intense and warm, it lingers on the mouth with great structure, reaching its peak around 7 to 10 years after the vintage, and can be laid down in the cellar for many more years.

It is at its best served with rich cuisine: red meat and game, as well as medium-aged and mature cheeses.



Vineyards: Vigna Giaia

Varietal composition: 100% Nebbiolo

Harvest period: early-mid October

Vinification and ageing: crushing of the grapes, fermentation and maceration in steel.

The wine evolves for at least 9 months in small oak barrels followed by several months in the bottle, stored horizontally in underground cellars.

Alcohol: 14-14,5%

Colour: intense garnet red with orange nuances

Nose: expansive, showing red and dried fruit: raspberry, jam, prune. Floral notes of withered violet and geranium, along with sweet spices including cinnamon, vanilla and tobacco.

Taste: warm and intense, tannic with great structure and length.

Food pairings: structured, meat and game-based mains, and medium-aged and mature cheeses.

Bottle sizes: 75 cl
150 cl