



Carlo Giacosa ~ Langhe Nebbiolo ~ 'Maria Grazia' ~ 2023

Importer Notes: Unlike many Langhe Nebbiolo's this a proper 'Baby Barbaresco'. It is grown specifically in the Ovello Cru of Barbaresco, but it only undergoes a brief aging, thus declassifying it from the Barbaresco DOCG. However, it provides similar depth and nuance as the soil, exposure and altitude of Barbaresco are still present here.

Grapes: 100% Nebbiolo

Farming: Practicing Organic

Vineyard: Ovello & Vicenziana Cru.

Vine Age: 25-35 years

Altitude: 220-260 MASL

Soil: Clay & limestone

Winemaking: Native yeast fermentation and a two week maceration in stainless steel. 9 months aging in large French oak (40hl) followed by one month in stainless steel for a light filtration. Minimal So2 additions.

Production: 750 cases (9l)

Tasting Notes: Fresh raspberry and currants. Softly floral, elegant and lively.

Pairings: Aged cheeses and pasta.