

# Barolo Riserva La Ginestra Special Edition

DOCG, Paolo Conterno, 2010

1500 ml

Art. nr. 35046810

Deep red colour changing to garnet in maturity. Expressive nose of black fruit and spice (liquorice) and a slightly minty character. Full bodied with light herbal touches balanced by the fruit. Plum jam notes with a slight smokiness. Long, dry, elegant finish. Great ageing potential due to its freshness. All in all a Riserva that combines power and finesse. What a class!

Origin:	Italy / Piedmont / Barolo
Grape variety:	Nebbiolo
Maturity:	7 to 20 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Brasato di manzo al Barolo, Châteaubriand, Filet Wellington, Wild boar entrecôte with Spätzli, Spicy hard cheese, Tagliatelle al tartufo
Vinification:	fully destemmed, long must fermentation, Pumping over
Harvest:	hand-picking
Maturation:	in large wooden barrel/foudre
Maturation duration:	84 months
Volume:	15.0 %



Vegan

