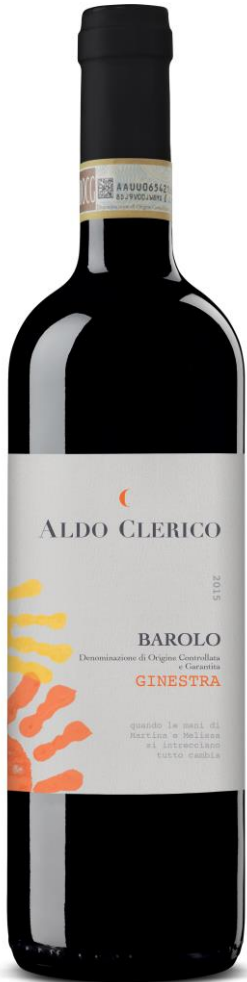




# ALDO CLERICO

## BAROLO DOCG GINESTRA



**Grape:** Nebbiolo 100%

**Municipality of production:** Monforte d'Alba (CN)

**Name of the vineyard:** Ginestra

**Number of bottles produced each year:** 2500

**Training system:** Guyot counter-espalier

**Vineyard exposure and altitude:** south 350-400 mt. a.s.l.

**Type of soil:** mainly clayey and calcareous

**Age of vines:** 35-40 years

**Planting density:** 4000 plants/ha

**Yield/hectare:** 6,5 tonnes/ha

**Harvest period:** second ten days of October– manual harvest

**Wine-making process:** alcoholic fermentation in stainless steel tanks for 20/25 days, with temperature-control and daily pumping over.

**Maturing:** two years in barriques and oak barrels and 12 months more in bottle

**Organoleptic Analysis:** The Barolo Ginestra wine is of an intense grenade.

The nose is dynamic and it recalls red fruits with some hints of cinchona, aromatic, sweet and harmonic sensations. The mouthfeel of the Ginestra is broad, the balsamic note enriches the taste. The generous tannin is balanced by the acidity and by a general richness that makes the flavour really pleasant. A great Barolo from one of the best vineyards of Monforte.

**Serving temperature:** 18° C