

GIOVANNI ROSSO 'DONNA MARGHERITA' BARBERA D'ALBA DOC

Named after Davide's great aunt, this crisp and characterful red is the everyday wine of the region.

WINERY BACKGROUND:

Giovanni Rosso is a small, family-owned producer in the heart of the Barolo commune of Serralunga d'Alba. Since the 1890s, the Rosso family has farmed vineyards in Serralunga d'Alba, making wines with great passion for Barolo and its noble grape, Nebbiolo. The winery is a traditional family cascina, or farmhouse, housing fermentation, aging, bottling, and labeling facilities, along with the offices.

Giovanni Rosso distinguishes itself not merely as a Barolo producer but as a "Serralunga producer." The estate manages around a dozen plots within the commune, encompassing historically significant areas like La Serra, Broglio, Damiano, and Vigna Rionda, all cited in a document from May 30, 1694. Among these, the iconic Vignarionda cru stands out, having achieved legendary status over the years and being hailed as the "Romanée-Conti of Barolo."

VINEYARDS & WINEMAKING DETAILS:

The vinification is a meticulous process that starts with the hand-harvesting of grapes in October, followed by destemming and a gentle crush. Fermentation takes place in concrete tanks, a traditional method that allows for a steady fermentation process. The period of skin contact, including pump-



overs, lasts 10 to 15 days and is essential for imparting color, tannins, and flavor. After fermentation, the wine ages for several months in large 50-hectoliter French oak barrels. These large barrels—often called botti in Italian—provide a subtle, slow oxygenation process, maturing the wine without imparting the pronounced oaky flavors that smaller barrels might. Respecting the intrinsic character of the Barbera grape, this method allows the wine's bright acidity and rich, dark fruit flavors to shine through.

TASTING NOTES & FOOD PAIRING SUGGESTIONS:

Bursting with juicy cherry and plum flavors, this approachable, lively red is underscored by vibrant acidity and soft tannins, culminating in a refreshingly clean, smooth finish. This lively acidity makes the wine an exceptional partner to a range of robust and rich dishes, acting as a palate cleanser. For example, classic pairings include mushroom risotto, a luxurious yet grounded dish, with the wine's vivaciousness cutting through the richness. Barbera's versatility also works well with tomato-based sauces, where the natural acidity of the tomatoes matches the wine's profile. Pair it with eggplant Parmesan or a richly flavored lasagna to provide a refreshing counterpoint that enhances the overall meal.

GRAPES: 100% Barbera

ORIGIN: Alba (within Piedmont)

CLIMATE: Continental with distinct hot summers and cold winters.

DOMINANT SOIL TYPE:
Calcareous and clay

MIN/MAX ELEVATION:
260-380 meters
(850-1,250 feet)

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