

GIOVANNI ROSSO BAROLO DOCG

The 'King of Wines and Wine of Kings' represents the pinnacle of Piedmont wines and is a narrative of the land it comes from.

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:

Giovanni Rosso Barolo DOCG represents a careful blend of tradition and precision. The hand-harvesting from vineyards in Serralunga d'Alba, Castiglione Falletto, and Barolo takes place in October, followed by de-stemming and a soft crush. Fermentation occurs in cement tanks and lasts for roughly 25 days. This period allows for the full expression of Nebbiolo's rich



and complex profile, with the skins remaining in contact with the juice to impart deep color, robust tannins, and the varietal's signature flavors and aromas. A crucial component of this Barolo's vinification is its aging process, lasting 18 to 36 months depending on the characteristics of the vintage. The wine is aged in 25 or 50-hectoliter French oak barrels, a size that enables the development of complexity and roundness without overwhelming the wine with wood flavors. This extended maturation period is critical for integrating the wine's flavors, softening the tannins, and allowing the distinct profile of Barolo DOCG to emerge.

TASTING NOTES & FOOD PAIRING SUGGESTIONS:

Barolo DOCG weaves a regal tapestry of cherry, rose petal, and earth. Firm tannins and vibrant acidity frame its elegance, leading to a long, layered finish with hints of truffle and leather. Renowned as one of Italy's greatest wines, it pairs beautifully with rich and savory dishes. The classic pairing with braised beef, known for its deep flavors and tender texture, harmonizes with Barolo's robust structure and complex palate. Another luxurious pairing is truffle risotto, where the earthy, umami-rich taste of truffles and the creamy, al dente Arborio rice demand a wine of significant complexity, such as Giovanni Rosso Barolo.

GRAPES: 100% Nebbiolo

ORIGIN: Barolo DOCG (vineyards in the communes of Serralunga d'Alba, Castiglione Falletto and Barolo.)

CLIMATE: Continental with distinct hot summers and cold winters.

DOMINANT SOIL TYPE: Calcareous

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

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