



BARBARESCO DOCG RISERVA NERVO VIGNA GIAIA

Vigna Giaia is part of the Nervo cru facing south in the village of Treiso. The leaves here change colour early, creating a splash of yellow that makes the vineyard stand out from a distance and gives it its appealing name in the Piedmontese dialect of “Vigna Giaia”.

In great vintages, the grapes from this vineyard follow a separate vinification procedure and a lengthier ageing. The result is a wine reaching its peak around 7 to 10 years after the harvest and can be stored in the cellar for many more years.

Bottle sizes: 75 and 150 cl



Vineyard: Vigna Giaia

Varietal composition: 100% Nebbiolo

Harvest period: early-mid October

Vinification and ageing: crushing of the grapes, fermentation and maceration in steel.

The wine evolves for at least 9 months in small oak barrels, followed by several months in the bottle, stored horizontally in underground cellars.

Alcohol: 14-14,5%

Colour: intense garnet red with orange nuances

Nose: expansive, showing red and dried fruit: raspberry, jam, prune. Floral notes of withered violet and geranium, along with sweet spices including cinnamon, vanilla and tobacco.

Taste: warm and intense, tannic with great structure and length.

Food pairings: structured, meat and game-based mains, and medium-aged and mature cheeses.