



WINE'S NAME: GIUANIN

DENOMINATION: Barbera del Monferrato DOC

ORGANIC CERTIFICATION: Controlled by CCPB



GRAPES: Barbera 100%

AREA: Cella Monte, Monferrato, Piedmont

SOIL TYPE: calcareo.is sedimentary soil

VINEYARD POSITION: South-west, 300 meters high

TRAINING METHODS: Guyot with 4000 vines/hectare

PRODUCTION: 80 quintals/hectare of grapes and 10'000 bottles/year

VINEYARD

Organic production since the year 2000, following the european roles. We use only products from natural origins to protect the vines against the majority of diseases. We fertilize with cow manure and we control weeds mechanically. We never use chemical products.

WINEMAKING

The grapes are harvested by hand when they reach perfect maturity and immediately brought into the cellar to be processed. Selection of the grapes is very important for us: we don't want to have under ripe fruits, dried ones or mold.

Fermentation is with the skins for about 10/15 days until riches the end. When we get the wine out of the tank we only use free running juice without pressing the skins. The wine is aged in steel tanks and bottled after malolactic fermentation.

THE WINE

The color is ruby red with lilac tones. Fairly intense bouquet with scents of ripe red fruits. Round, warm, intense taste with a long finish, well-structured. Light and pleasant tannins in an harmonic complex.

GIUANIN STORY

Giuanin is the short name for Giovanni in Piedmontese dialect. We dedicated a vineyard to my dad Giovanni because when he started taking care of the vineyards he felt the work wasn't so hard. He kept saying "I feel on holiday all year long!".

FOOD PAIRINGS

Giuanin can be served with main courses of meat especially roasted and braised meat, game, and aged cheeses. It pairs well with filled pasta dishes (ravioli) and risotto. Barbera should be served around 14-18 °C.

AWARDS

Wine Spectator scored 90; mention in Slow Wine {Slow Food}, Vini d'Italia {Gambero Rosso) and Vini Buoni d'Italia (Touring Club Italiano).

EXPORT

