



BAROLO DOCG, JOSETTA SAFFIRIO 2011

Az.Ag Josetta Saffirio, Comune of Monforte d'Alba, Piedmont, Italy

LCBO # 459693 | 14.5% alc./vol. | \$44.95 | Release: 01-Oct-2016

This is an intense, edgy, complex and powerful nebbiolo with very complex and lifted sour red fruit (cranberry, currants) sage, earth, anise, chinoto aromas and flavours. Some acetone here as well. It's very firm, taut and sinewy - loads of tannin. The intensity and length are excellent. I would age this another three year. It will run for years.

Score – 93p. (David Lawrason, www.winealign.com, 2016)

Dark fruit, leather, tobacco and spice aromas lead the way on this elegantly structured red. On the palate, notes of cocoa, vanilla, anise and espresso accent a core of fleshy black cherry, while firm, fine-grained tannins provide support. A licorice note signals the close. **Score – 93p** (Kerin O'Keefe, *Wine Enthusiast*, 2015)



Terroir:

Located in the Comune of Monforte d'Alba – subappellation Castelletto. Soil type here is called 'Elveziano' and very rich in minerals and live lime. The farm is totally Petrol Free with a Solar Panel System of 20KW that allows us to reduce CO2 emissions.

Gnomes on labels became a family tradition and important symbol of the vineyard. History of the gnomes tells that these characters help the farmers of the forest, taking care of the animals and checking the basement, in exchange for a bit of wine.

Vinification:

Soft pressing of the hand-harvested grapes Soft pressing of the hand-harvested grapes, than fermentation at controlled temperature 30-32°C. The skins are macerated for 10 days. After malolactic fermentation in December, the wine is poured in barrels. It is decanted once a year and after 24 months is poured in cement tanks and bottled in the following spring.

Variety: Nebbiolo 100%

Sugar: 2 g/L

Serving suggestion and food pairing: Serve slightly chilled at 18°C. With its big structure, this wine is a great meditation wine or serve with main courses of red meats, braised dishes and game in general. An ideal accompaniment for cured cheeses.

David Lawrason, Wine Align '16 **93p**

Wine Enthusiast '15 **93p**

Wine Enthusiast '14 (10vntg) **92p**

Robert Parker (10vntg) **91p**

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