

Ellena Giuseppe

2020

NEBBIOLO

Langhe - Italy



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Nebbiolo
Vineyard: Motturone Vineyard
Vine Age: 10-15-years-old
Soil Type: Calcareous clay
Viticulture: Practicing organic
Fermentation: Native – stainless-steel
Skin Contact: 10 days
Aging: 12 months in neutral French oak
Alcohol: 14%
pH: 3.45
Total Acidity: 6.0 g/L
Total SO2: 50 ppm
Total Production: 750 cases
UPC: 8051772680732

Reviews

James Suckling | 90 points

About

Nebbiolo, the grape fit for kings. Rarely do we see the feminine side of Nebbiolo, which is one with ripe tannis and lush fruit without being overblown. That is certainly the wine here. The Nebbiolo hails from a one-hectare parcel named Motturone, located in La Morra. The vineyard is located between 900-950 feet in altitude and has an afternoon sun/west-facing slope that really firms up the tannins for the younger vine Nebbiolo. 2020 was a warmer-than-average growing season in Piedmont, yet the nighttime averages were quite low. For Nebbiolo, this is key. This late-ripening variety does very well with those big diurnal swings.

The fruit was hand-harvested and the fruit was fermented without any additions in open top tanks. Frequent puchdowns over the course of 7-10 days was employed for maceration and extraction. After 3-4 days post-ferment, the wine was pressed to old French barriques for maturation. One light sulfur addition was added and the barrels were racked to tank to naturally settle. The wine was bottled without fining or filtration and just one more small sulfur addition.

Tasting Note

Harmonious floral, fruity and soft, spicy scents. The palate is soft, elegant and full-bodied, with flavors of freshly macerated red berries, raspberry and red currant. It finishes with moderate tannin and acidity.