



## Ellena Giuseppe

2022

# NEBBIOLO

*Langhe - Italy*



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Nebbiolo  
**Vineyard:** Paradiso & Motturone  
**Vineyards**  
**Vine Age:** 7-15-years-old  
**Soil Type:** Calcareous clay  
**Viticulture:** Practicing organic  
**Fermentation:** Native – stainless-steel  
**Skin Contact:** 7-10 days  
**Aging:** 12 months in neutral French oak  
**Alcohol:** 14%  
**pH:** 3.45  
**Total Acidity:** 6 g/L  
**Total SO2:** 85 ppm  
**Total Production:** 833 cases  
**UPC:** 8051772680336

## 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 two small blocks from the Motturone and Paradiso Vineyards, both located in La Morra. Motturone in particular 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. The 2022 winter in Europe, particularly Piedmont, was cold and dry, followed by a late spring snow melt. Subsequently, a severe heatwave led to a hot summer, causing some fruit loss despite efforts to manage drought through canopy techniques. Ultimately, the fruit from this vintage is rich and concentrated.

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

Rich garnet in hue with a subtle crimson rim. Reflective of a sun-kissed vintage, this wine exudes ripe fruit flavors within a generous structure. Fragrances of ripe cranberries, plum, and thyme captivate the senses, while the palate introduces hints of mint and clove.