



**Ellena Giuseppe**

2019

# 'ASCHERI' BAROLO

*Langhe - Italy*



**NATURAL**



**ORGANIC**



**VEGAN**

## Stats

**Grapes:** 100% Nebbiolo  
**Vineyard:** Ascheri Vineyard  
**Vine Age:** 55-years-old  
**Soil Type:** Calcareous clay  
**Viticulture:** Practicing organic  
**Fermentation:** Native – stainless-steel  
**Skin Contact:** 45-60 days  
**Aging:** 18 months in French barriques (15% new oak) then 12 months in a large cask  
**Alcohol:** 14.5%  
**pH:** 3.55  
**Total Acidity:** 6.05 g/L  
**Total SO2:** 90 ppm  
**Total Production:** 292 cases

## Reviews

**Wine Enthusiast** | 95 points  
**Jancis Robinson** | 17.5 points

## About

Older vines, higher altitude, lower yields and a bit of new wood – that is the difference between this and the commune bottling. The result is noticeable and appreciable. This one hectare block was planted in 1969 at 1,121 feet in elevation. The winemaking and élevage are essentially the same with a couple of new barriques being tossed into the mix with the large barrels and neutral barriques. The soil composition is a bit denser than the normale, which is unusual given its higher elevation. In both cases the soils lack the sandy compounds often found in La Morra that gives the perfume and elegance and they have more in line with the Barolo commune.

The grapes were hand-harvested in mid-October and fully-destemmed. The fermentations were carried out in open-top stainless-steel tanks with ambient yeast only. The first ten days on skins saw frequent manual punchdowns and then an additional five to seven weeks on skins once the cap submerged. After a total of 45-60 days on skins the wine was pressed primarily to old barriques (with 15% new for good measure) for 18 months. Malolactic fermentation carried out naturally in the spring, with a small sulfur addition after 14 months of aging. The wine was then moved to a large cask for the following year. After a total of 30 months of maturation the wine was racked to tank to settle naturally and bottled without fining or filtration and just a small addition of sulfur.

## Tasting Note

Brilliant garnet red in color, with mature red fruit aromas and gentle signs of truffle and spice. On the palate it appears harmonic and very well structured with powerful tannins. Very age-worthy.