

Barolo DOCG

Riserva dell'Ulivo



Denomination: Barolo DOCG
Variety: 100% Nebbiolo
Location: Castiglione Falletto (CN)
Cru: Rocche Moriondino/Mariondino
Exposure: West
Soil: Saint'Agatha's Fossil Marls
Altitude: 265-350m a.s.l.
Alcohol: 14.5% vol.
Total Acidity: 5.5 g/l
Dry Extract: 27.5 g/l
Residual Sugar: 0.6 g/l

Description: Barolo Riserva dell'Ulivo represents the pinnacle of Gigi Rosso's winemaking tradition, capturing the soul of the Nebbiolo grape in its most refined expression. The Rocche Moriondino cru is considered one of the most important areas in Castiglione Falletto, one that over the decades has always given harmonious and elegant wines, destined to maintain its features even after years of ageing. The Riserva dell'Ulivo is produced only in the best vintages, when the grapes reach the perfect degree of ripeness and intensity of perfume, giving the wine its extraordinary bouquet and lasting power.

Winemaking

Harvest: Hand-harvested, October.
Vinification: Traditional fermentation in temperature-controlled stainless-steel tanks lasting approximately 15 days. Regular punch-downs to enhance color and flavor extraction.
Aging: Aged for 48 months in French Oak Tonneaux, followed by an additional 12-month bottle aging.

Tasting Notes

Color: Intense garnet red with subtle orange reflections.
Bouquet: A captivating bouquet of camphor, resin, dried roses, chinotto, blood orange, cherry preserves, carob, tobacco, sweet spices, and a distinctive minerality.
Palate: Full-bodied and structured, with a harmonious balance between fresh acidity and firm, elegant tannins. The wine reveals layers of complexity, offering a rich minerality and a lingering finish that echoes notes of licorice and ripe red fruit.
Food Pairings: Perfect with braised meats, game, aged cheeses, and truffle-based dishes. It also pairs exceptionally well with refined dishes such as beef Wellington or porcini mushroom risotto.
Serving Temperature: 18-20°C (64-68°F).
Decanting: Recommended at least 1 hour before serving to fully express its complexity.

Accolades

James Suckling: 94 points (*James Suckling for vintage 2017*).