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Elio Grasso, Monforte d'Alba (Piedmont)

Barolo Gavarini Chiniera DOCG

Vintage	2017
Winemaker	Elio Grasso
Region	Piedmont
Alcohol	14.5% vol.
Grapes	100% Nebbiolo

Winemaking

Gavarini Chiniera is a sub-zone within the Ginestra collecting vineyard. The soil is dominated by chalky, white clay and sand. These soil conditions create the robust, compact and masculine Barolos. After selective manual harvesting in the second half of October, mash fermentation takes place in the steel tank at a controlled temperature for 12 to 16 days. Maturation takes place in large Slavonian oak barrels for 24 months, followed by maturation in a bottle for 8 to 10 months.

Our tasting note

This Barolo shines a lively garnet red in the glass. Accessible, open bouquet with aromas of elderberry, blackberry and a hint of liquorice. On the palate there is then a great deal of dark fruit with aromas of smoke and flint. The after-taste is unbelievably delicate and sensual.

Elio Grasso

The great Barolista and Grand Seigneur Elio Grasso is a strict and self-critical winemaker from Piedmont. He and his warm-hearted wife Marina and capable son Gianluca are able to produce authentic wines with a strong emphasis on the terroir using 18 hectares of prime sites. He has found his own unmistakable signature with his unique Baroli Gavarini Chiniera and Ginestra Casa Maté , which perfectly master the balancing act between robustness and elegance. The Grasso's consider the work in the vineyard more important than the work in the cellar and rightly feel more like winegrowers than wine makers.



Suitable with



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