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Elio Grasso, Monforte d'Alba (Piedmont)

Barolo Ginestra Casa Maté DOCG

Vintage	2022
Winemaker	Elio Grasso
Region	Piedmont
Alcohol	15% vol.
Grapes	100% Nebbiolo

Winemaking

Casa Maté is the real heart and powerhouse in the Ginestra collecting vineyard. A purely southern exposure, characterised by limestone and white clay. 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

Luminous, vibrant garnet red. The bouquet is characterised by a great deal of red fruit. Some sweet cherry, strawberry and raspberry. The flavour is sweet and ripe with aromas of redcurrant, raspberry and a little sour cherry. Extremely elegant and Burgundian, but still rich. Mineral after-taste with lots of salt and chalk. The after-taste lasts for minutes. World class.

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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