



Elio Grasso, Monforte d'Alba (Piedmont)

Barolo Riserva Runcot DOCG

Vintage	2016
Winemaker	Elio Grasso
Region	Piedmont
Alcohol	15% vol.
Grapes	100% Nebbiolo

Winemaking

This flagship product from the house of Elio Grasso is only produced in the best vintages. On average, the vines are thirty years of age. The Barolo Riserva Runcot undergoes maceration for 45 days after fermentation, before ageing over a period of seven years in French barriques and 48 months in the bottle. Each vintage consists of fewer than 5'000 bottles. The name "Runcot" denotes a very steep piece of land in the piedmontese dialect. The plot lies within the Ginestra single vineyard.

Our tasting note

The wine is a dense, rich ruby red. It is deep and finely blended, with splendid creamy, chocolatey wood notes and plenty of spice and presents as open and highly elegant. Full and opulent in the mouth, the wine is powerful and exhibits a finely grained and sophisticated tannin structure, is generous and intense, with long-lasting aromas. The Runcot delivers impressive fullness and a genuine Riserva character, whilst also exhibiting enormous freshness even after four years of barrique ageing, which is certainly due to the maturation in the cold rock tunnel. Long-lingering with a briny finish.

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

