



Elio Grasso, Monforte d'Alba (Piedmont)

Nebbiolo Langhe Gavarini DOC

Vintage	2024
Winemaker	Elio Grasso
Region	Piedmont
Alcohol	14% vol.
Grapes	100% Nebbiolo

Winemaking

Hand-picked during the first 10 days of October. Then traditional mash fermentation for 7 to 8 days at a controlled temperature with daily recirculation. Some whole grape fermentation for added structure and character. The wine is then aged in steel tanks for 6 months.

Our tasting note

Bright ruby red with garnet hues. Intense red-fruity bouquet with aromas of ripe forest berries and raspberries as well as some plum. Some red and black fruit, liquorice and dried rose petals on the palate. Fine tannins and great length.

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

