



Barolo

GINESTRA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2019

RENZO SEGHESSIO CASCINA PAJANA

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WINE	Red wine of great structure and complexity, aged in oak barrels
VINTAGE	2019
ORIGIN	Estate Pajana della Ginestra - Monforte d'Alba
SOIL AND CHARACTERISTICS	Slightly sandy, calcareous marl and limestone, south /west-facing exposure
GRAPE VARIETY	100% Nebbiolo
PLANTING DENSITY	Guyot, 4,500 vines per hectare
HARVESTING TIME	Second half of October, hand harvest
PRODUCTION METHOD	The fruit for the Barolo Ginestra comes from the upper portion of the south-west facing Ginestra Vineyards; grapes are destemmed with focus on quality of cluster separation and selection. 15% of the berries in the fermentation vats are maintained whole. Fermentation for 35 days (submerged cap) for extended skin contact, racking and aging in Slavonian oak Barrels (3.200 lt) for 32 months.
ALCOHOL	14,30 %
PH	3,58
TOTAL ACIDITY (g/l)	5,38
COLOR	Deep and vibrant garnet red with purple reflections
BOUQUET	Roses, berries, cranberries, herbal and mineral notes

The Barolo Ginestra 2019 is intense yet refined, packed with layered dark fruit and elegant yet firm texture, nuanced with fine austerity and crispy acidity.