

SEGHESIO



Barolo

GINESTRA

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2012

RENZO SEGHESIO CASCINA PAJANA

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WINE	Red wine of great structure and complexity, aged in oak barrels
VINTAGE	2012
ORIGIN	Piedmont – Italy
ESTATE	Monforte d'Alba – Cru Ginestra
SOIL AND CHARACTERISTICS	Slightly sandy, calcareous marl and limestone / south-west exposition
VINES	Nebbiolo
PLANTING DENSITY	Guyot, 4,500 vines per hectare
HARVESTING TIME	Middle of October, hand harvest
PRODUCTION METHOD	Fermentation in steel barrels for 15 days and refinement in Slavonian oak barrels (30 hl) for 3 years
YIELD PER HECTARE (AT HARVEST)	45 ql.
ALCOHOL	14,5%
PH	3,40
ACIDITY	
COLOUR	Deep, translucent garnet red with orange and pink highlights at the rim
BOUQUET	Dark cherry, red raspberry, orange, rose petal, licorice, tar
FLAVOUR	Velvety and harmonic, balanced and mineral with a floral finish
FOOD / WINE	Game, roast-beef, seasoned cheese
TEMPERATURE	18-20°C – open the bottle 1 hour before serving

The Barolo ginestra 2012 is complex and balanced, with a fine texture punctuated by the grip of tannins underneath, minerality and fruit giving way to a long floral finish.