

# ATTILIO GHISOLFI

## BAROLO RISERVA CIABOT MINAT 2010



### Description:

The color is garnet red with a rich complex nose, redolent in floral, jammy aromas with spice highlights. The taste is equally powerful and rich, with firm, yet well-balanced tannins, structure, considerable body, balance and an excellent finish.

### Winemaker's Notes:

The Nebbiolo grapes for this wine come from vines facing south at about 382 yards. The vines are over 45 years old and the soil is clay and limestone. The grapes are making wine using only wild yeasts and following the traditional method at controlled temperature, with maceration on the skins takes place in about the 18<sup>th</sup> day. The wine is then aged in large casks for the first 12 months, followed by 36 months in oak barrels, smaller with a further 12 months' bottle aging in temperature-controlled cellars.

### Serving Hints:

Attilio Ghisolfi Barolo Riserva Ciabot Minat is a perfect accompaniment to red meats, roasts, game and truffle-flavored dishes, as well as with mature cheeses or simply on its own.

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|------------------------|------------------|
| <b>PRODUCER:</b>       | Attilio Ghisolfi |
| <b>COUNTRY:</b>        | Italy            |
| <b>REGION:</b>         | Piedmont         |
| <b>GRAPE VARIETY:</b>  | 100% Nebbiolo    |
| <b>RESIDUAL SUGAR:</b> | 1.2 g/l          |
| <b>TOTAL ACIDITY:</b>  | 6.02 g/l         |

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| Pack | Size | Alc%   | lbs | L   | W   | H   | Pallet | UPC |
|------|------|--------|-----|-----|-----|-----|--------|-----|
| 12   | 750  | 13.95% | TBD | TBD | TBD | TBD | TBD    | TBD |

