



Gemma Barolo GIBLIN Riserva

Awards "Decanter Gold Regional Trophy Best in Show"



Region: Piemonte

Varietal: Nebbiolo

Vinification: In medium toasted Allier barriques for 24 months, with further refinement of about 6 months in bottle

Tasting Notes: An imposing structure of Barolo with a beautiful ruby red color and garnet. The nose offers intense aromas of red berries, with a distinct feeling of raspberry enriched by a hint of dried rose, spices and hints of burnt wood.

Food Pairing: Main dishes of red meat, game and cheeses.

Nebbiolo: one of the world's five greatest grapes – and here offering a smorgasbord of red rose, sour red cherry and delicately spicy aromas and flavors is the Gemma Line which has been winning awards for years. 2006 was a fantastic vintage for Barolo, a year of high but harmonious acidity, powerful, noble tannins, deep silky fruit and unbelievable ageing potential. It can't be a coincidence that Gemma's 1997, 1999, 2005 and 2006 GIBLIN Barolo were all awarded five stars, outstanding ratings or Gold medals by Decanter in past years.