

GIANFRANCO ALESSANDRIA

BAROLO SAN GIOVANNI DOCG 2020

Denomination: DOCG

Bottles produced: ABOUT 4.500

Varietal: NEBBIOLO

Planted: 1950

Production area: MONFORTE D' ALBA

Surface area: 1.5 HECTARES

Vineyard exposition: SOUTH - EAST

Type of Soil: TUFA STONE AND LIMESTONE

Vine trellising system: GUYOT

Grape yield per hectare: 5 TONS

Vines per hectare: ABOUT 4 000 PLANTS

Yield per vine: ABOUT 1.3 KG

Harvest: FROM THE END OF SEPTEMBER TO MID OCTOBER, HARVEST BY HAND



Vinification: MACERATION ON THE SKINS IN TEMPERATURE CONTROLLED, IN STEEL TANK

Material tank fermentation: VERTICAL ROTOFERMENTERS

Maceration temperature: BETWEEN 26-27° C

Time of maceration: 10 - 12 DAYS

Type of yeast: NATURAL

Aging: 24 MONTHS IN FRENCH OAK, 40% NEW, AND THE REST 2nd - 3rd PASSAGE

Bottling: IN JULY