



Gigi Rosso

BAROLO "Trecomuni" - DOCG 2012

Denomination: Barolo DOCG TRECOMUNI

Varietal: 100% Nebbiolo

Altitude of Vineyard: 400m approx. above sea level

Origin: Serralunga d'Alba, Monforte d'Alba, La Morra

Alcohol Content: 14.0% Vol.

Total Acidity: 5.5 g/l.

Dry extract: 28 g/l.

Vinification: Natural fermentation in temperature controlled stainless steel vats. The fermentation lasts approximately 10 to 12 days and then the wine macerates with the submerged cap for an additional 8-10 days during which daily pumping-over allows for the optimal extraction of tannins and aromatic components.

Aging: 36 months in large Slavonian Oak barrels.

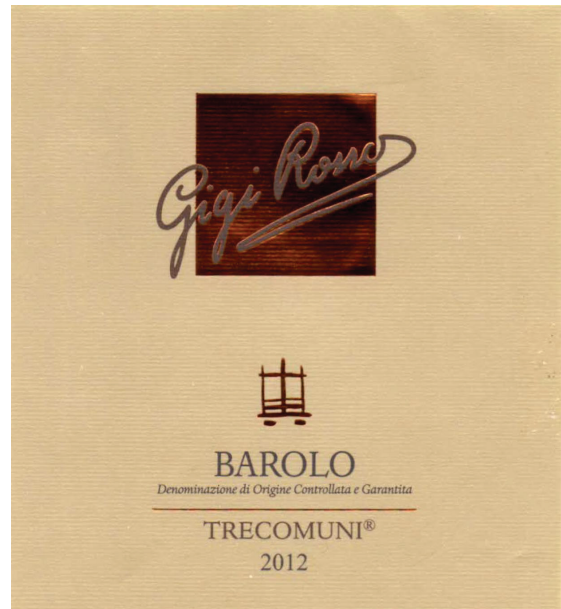
Bottle Aging: After ageing in wood, the wine is bottled and refined for 3 months then released on the market not earlier than 4 years after the harvest.

Description: TRECOMUNI is a Cantina Gigi Rosso registered trademark. According to the ancient Piedmontese tradition, in order to obtain a perfect Barolo, one has to source grapes from three different terroir. The Helvetian soil of Serralunga or Monforte will contribute character and longevity, the mixed soil of Barolo, Castiglione or Novello will bring finesse and elegance and finally the Tortonian soil of La Morra or Verduno will deliver fruit and freshness. From the union of three "Communes" this Barolo was born, thus combining all great features of different Barolo terroir soil types. Four years ago this ancient tradition became Maurizio Rosso's new project. It has finally become true and it is ready for you to taste.

Tasting and Pairing: Intense garnet red. Bouquet; Fragrances of fruit jam accompanied by floral notes and spices. On the palate, Full bodied, warm, intense, invigorating, dry and tannic, with a long finish and characteristic "goudron" (tar) aftertaste. Although good after four years.

Food accompaniment: Meat dishes, especially braised meat and game. Seasoned cheese

Suggested serving temperature: 18°C (64 - 65°F)



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