

Gagliasso Torriglione Barolo

Azienda Agricola Gagliasso

Italy - Piemonte - Barolo DOCG

The wine offers a free range of blackberry, cassis, tar, leather and tobacco-like aromas. But, in the mouth you'll taste the jamminess and maturity of the fruit. It's a smooth, soft wine with a long strawberry fade.

Specifications

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| Appellation | Barolo DOCG |
| Varietals | 100% Nebbiolo |
| Vinification | Guyot method with medium-short pruning. Fermentation in temperature controlled stainless steel vats. 15-17 days maceration; malolactic fermentation in stainless steel vats. 12 months in French barrels (50% new oak and 50% oak aged 2 years) and then blended in large barrels for 18 months. The wine is bottled and refined for 10-12 months. |



Codes, Weights and Measures

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| UPC | 7 84585 01542 9 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 01542 6 |
| Case Weight | 36 |
| Cases/Pallet | 50 |
| Layers/Pallet | 10 |
| SRP | \$ 67.99 USD 750mL Bottle |

Reviews and News

2017 Gagliasso Barolo Torriglione - 87 PTS - WE
2016 Gagliasso Barolo Torriglione - 87 PTS - WE
2015 Gagliasso Barolo Torriglione - 87 PTS - WE

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| 2013 Gagliasso Barolo Torriglione - 87 PTS - WE |
| 2012 Gagliasso Barolo Torriglione - 87 PTS - WE |
| 2008 Gagliasso Barolo Torriglione - 88 PTS - WE |
| 2007 Gagliasso Barolo Torriglione - 93 PTS - WE |