

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

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

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

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