

PECCHENINO



PRODUCER PROFILE

Estate owned by: Orlando and Attilio Pecchenino
Winemaker: Orlando Pecchenino
Total acreage of vine: 75 Acres
Winery Production: 130.000 Bottles
Region: Piemonte

SAN GIUSEPPE BAROLO DOCG

WINE DESCRIPTION

San Giuseppe is made from Nebbiolo cultivated on two vineyards, totaling just over three acres. The yield from each vine is extremely low - only 1kg per vine. This low yield is achieved by thinning the vines in July and pruning the bottom half of the bunches in August, promoting better maturation in the remaining grapes. This painstaking process ensures that only the best Nebbiolo makes its way to the Pecchenino winery. The resulting wine is aged in large botti, allowing tannins to round out without masking this wine's rich fruit bouquet.

TASTING NOTES

Ruby red with orange reflections. Bouquet is intense with notes of ripe currants and raspberries accented by hints of truffle and violet. Flavor is elegant and balanced with good body; persistent sweet tannins

FOOD PAIRING

Pairs well with red meats, braises and medium to long-aged cheeses made with cow or sheep milk

VINEYARD & PRODUCTION INFO

Vineyard Name:	Barolo San Giuseppe
Size:	1, 5 Ha
Soil composition:	Medium textured, Calcareous
Training method:	Guyot
Elevation:	420 Meters a.s.l
Vines/Acre:	2.200
Exposure:	South, South West
Age:	1995 (Le Coste di Monforte) 1980 (Ravera di Monforte) 2006 (Bussia)
Harvest time:	Second Week of October
First vintage:	2004
Production:	6.400 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless Steel Tanks
Length of Fermentation:	35 days at 29 ° C Max
Aging container:	French Oak Barrels of 2.500 l.
Length of Aging:	24 Months
Length of Bottle Aging:	6 Months

ANALYTICAL DATA

Alcohol:	14,5%
Residual sugar:	2< g/l
Acidity:	5.6 g/l
Dry extract:	30 g/l

