



## *Barolo*

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

**GINESTRA**

**2020**

**RENZO SEGHESSIO CASCINA PAJANA**  
via Circonvallazione 2, 12065 Monforte d'Alba (CN) Italia  
tel-fax: +39 – 0173 78269

[info@renzoseghesio.com](mailto:info@renzoseghesio.com) – [www.renzoseghesio.com](http://www.renzoseghesio.com)



<b>WINE</b>	Red wine of great structure and complexity, aged in oak barrels
<b>VINTAGE</b>	2020
<b>ORIGIN</b>	Pajana della Ginestra - Monforte d'Alba
<b>SOIL AND CHARACTERISTICS</b>	Slightly sandy, calcareous marl and limestone, west/ south-west-facing
<b>GRAPE VARIETY</b>	100% Nebbiolo
<b>PLANTING DENSITY</b>	Guyot, 4,500 vines per hectare
<b>HARVESTING TIME</b>	Second half of October, hand harvest
<b>PRODUCTION METHOD</b>	The fruit for the Barolo Ginestra comes from the upper portion of the west and south-west facing Ginestra Vineyard. Grapes are destemmed with focus on quality of cluster separation and selection 15% whole berries in fermentation vats. Fermentation lasts for 31 days (submerged cap) for extended skin contact, Racking and aging in Slavonian oak Barrels (3.200 lt) for 28 months
<b>ALCOHOL</b>	14,30 %
<b>PH</b>	3,53
<b>TOTAL ACIDITY (g/l)</b>	5,40
<b>COLOR</b>	Deep and vibrant garnet red with purple reflections
<b>BOUQUET</b>	Roses, berries, cranberries, herbal and mineral notes

*Barolo Ginestra is firm, elegant and complex with lingonberry, licorice and citrus fruits notes giving way to herbal and underbrush tones, framed by taut and fine tannins*