

Barolo DOCG Trecomuni

Grape Variety: Nebbiolo 100%

Alcohol Content: 14.5%

Region: Piedmont

Producer: Gigi Rosso

Vinification

Tasting Characteristics

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.



91 Wine Spectator
LEARN MORE, DRINK BETTER

Wine4all