



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Lorens Barbaresco Giacone DOCG

100% Nebbiolo. Garnet red with aromas of great complexity and finesse; hints of ripe plum, rose and violet. Well harmonized. Full, richly structured and harmonious on the palate with a long finish.

“You need the best grapes because here, because people really understand wine well. So if you don’t make the right choices when you’re making your wine, they will buy it elsewhere.”

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**Wine exported to:** USA

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### Most recent awards

**WINE ENTHUSIAST:** 90

**JAMES SUCKLING:** 93

**KERIN O'KEEFE:** 93

**GAMBERO ROSSO:** tre bicchieri



## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	25 days
Type of yeast:	Cultivated
Maceration technique:	Submerged cap
Length of maceration:	25 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	25 hL
Type of oak:	Austrian
Aging before bottling:	Min. 26 months
Aging in bottle:	12 months
Closure:	Diam



## Vineyard

Organic:	Sustainable
Vineyard location:	Treiso
Soil composition:	Limestone
Vine training:	Guyot
Altitude:	1,017 feet (310 meters) above sea level

Vine density:	4,300 vines per ha
Yield:	6,000 kg per ha
Exposure:	Southern
Years planted:	1963-1968
Age of vines:	55-60 years old
Time of harvest:	Early to mid October
Total yearly production (in bottles):	5,600



## Tasting Notes and Food Pairings

Tasting notes:	Garnet red with aromas of great complexity and finesse; hints of ripe plum, rose and violet. Well harmonized. Full, richly structured and harmonious on the palate with a long finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Red meat, mushrooms, truffles and aged cheese.
Aging potential:	20-30 years
Alcohol:	15%
Winemaker:	Walter Lodali and Umberto Cagnasso