



1215 Wine Bar & Coffee Lab

Luigi Giordano, Vino Rosso, 2022

Varietal:

Nebbiolo, Arneis

Region:

Piedmont, Italy

Farming:

Practicing Organic

Soil Type:

Chalky Clay

Fermentation:

Stainless Steel, Large Slovenian Botte (large format oak barrels)

Dry/Sweet:

Dry

Body:

4/5

Acid:

4/5

Tannin:

2/5

ABOUT THE WINE

We said we were into Italian reds this month, and we weren't kidding! We've got another lined up, also from Piedmont, and also a bit untraditional. You know us, always keeping it interesting! This cuvee from Luigi Giordano is a fun co-ferment of 80% Nebbiolo (the main red grape of the region) and 20% Arneis, an aromatic white wine grape that faced extinction only a few decades ago. Thankfully for all of us, a concerted effort in the 1970s led to the preservation of the Arneis grape and its tradition in the region. Both grapes are aromatic and though we've never tasted or even heard of another producer making a similar co-ferment, they go together so well! The result is a wine that's light but structured, buoyant and both fruity and earthy. We love it as a pair for cranberry and herbed dishes you might find at the holiday table. Enjoy!

Floral aromas of rose and violet coupled with bright berry and earthy soil like flavors.

