

Podere *Gianni Gagliardo*

San Ponzio **Nebbiolo d'Alba** **2010**

Vintage description

The harvest at Gianni Gagliardo started on September 6th and the total duration has been of 46 days, 10 more compared to the 2009.

Originated from a late-started spring and followed to a fairly typical winter, cold as usual, the 2010 season has had a normal course, with the classic weather variability of the springtime, followed by a nice summer, that led to a balanced phenological development of the vines. The month of August has been quite normal as far as the climatic conditions are concerned, with a few rainfalls and fog in the morning among the hills, alternating with sunny weather. The sunny days with clear sky at the end of August/beginning of September have fostered a positive evolution of the grapes ripening. This final phase lasted particularly long and led to fine and solved tannins.

The first tasting during maceration and racking are showing an extremely interesting 2010. The wines are fresh with a particularly smooth elegance that characterizes the vintage. Though very young, they are clearly showing velvet and deepness even with a more moderate alcohol content with respect to the most recent years.

Varietal Composition: Nebbiolo

Harvest: October

Vineyards: San Ponzio vineyard, in the town of Monticello d'Alba, Roero Area.

Maceration: 8 days

MLF: 20 days

Blending period: spring 2011

Ageing wood: in barriques from first to fifth filling

Wood ageing length: 12-18 months

Wine analysis

Alcohol: 14,5% vol

Total acid: 5,25 g/L

Dry extract: 28,8 g/L



Winemaking

The S.Ponzio vineyard was picked at proper time, every plot was crushed and macerated for 8 to 10 days without any addition of yeasts and without any warm up of the tanks. The temperatures of fermentations in that way followed the natural curve, without any winemaker intervention. After the fermentation the new wines were transferred into the wood for FML and ageing. Weekly batonnage was done until the spring, when the different lots of S.Ponzio was blended before the wine following of the ageing period.