



PRODUCER PROFILE

Estate owned by:

Rosso Family

Winemaker: Davide Rosso

Total acreage of vine: 30 ha

Winery Production: 300,000 btl

Region: PIEMONTE

ESTER CANALE Vigna Rionda BAROLO DOCG

WINE DESCRIPTION

Giovanni Rosso owns the iconic Vignarionda cru parcel no. 251P of map Foglio no. 8 of the commune of Serralunga d'Alba, which has been legendary for years, and is today considered the "Romanée-Conti of Barolo". The name honors Ester Canale, granddaughter of Tommaso Canale, the first owner of Vigna Rionda cru (2 Ha), that he acquired back in 1934. In 2010 he passed away without a will and Vigna Rionda was split between six surviving relatives. Ester Canale, Davide Rosso's mother, was one of them. The other producers decided to replant and get rid of the old vines, but Davide had a different, wonderful idea. He kept a small section of the original vines at the top of the Rionda hill and used it for massal selection of the new plantings and also to make a Barolo Vigna Rionda. Giovanni Rosso Ester Canale Barolo is therefore the only wine made from the original and most historical Vignarionda cru.

TASTING NOTES

Deep ruby red color with garnet hues. The bouquet is complex and sophisticated with elegant notes of violet, roses, wild berry jam, goudron, leather and truffle, together with fresh balsamic and spicy hints. On the palate it is superbe, austere, mouthfilling, with an incredible elegant tension and a long fruity and savoury finish.

FOOD PAIRING

Ideal with roasts, braised meat and game, such as braised pigeon in Barolo sauce and Casserole Lamb, or truffle based dishes. Perfect with the refined recipes of the excellent Piedmontese cuisine and its traditional regional ingredients, like Castelmagno blue cheese.

VINEYARD & PRODUCTION INFO

Vineyard location:	Vigna Rionda MGA, Serralunga d'Alba
Vineyard size:	0,4 Ha
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	330 m a.s.l.
Vines/hectare:	5,000/hectare
Exposure:	South
Age:	Planted in 1946
Harvest time:	Mid October
First vintage:	2011
Production:	1,800 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Cement vats (28 days at 24-31°C)
Maceration technique:	On the skins for 25-30 days with frequent pumping-over
Type of aging container:	Big Slavonian oak barrels of 16 Hl
Length of aging:	24-36 months (according to the vintage)
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14 %
Res. sugar:	1.8 g/L
Acidity:	5.7 g/L
Dry extract:	28.2 g/L



Organic grapes
(not certified)

