

Podere Gianni Gagliardo

BAROLO LAZZARITO

MGA Lazzarito

Municipality: Serralunga d'Alba

Etymology: from the lazaret that was placed here in ancient times

29,54ha / 73Acres

Subsoil: Marne Sant'Agata. The calcareous soil doesn't allow abundant production of grapes, but of excellent quality: it is a first-class cru (from Atlante delle vigne di Langa, Slow Food Editore)

Soil: evolved

85% vineyard, of which 88% Nebbiolo

Altitude: 260-390 metres above sea level / 850-1.300ft

Better expositions: South and West – North West

12 owners

PODERI GIANNI GAGLIARDO in Lazzarito

Mention VIGNA PREVE

0,85Ha / 2 Acres

Altitude: 390 metres above sea level / 1.300ft

Exposure: plateau

Soil: loamy soil with a good amount of limestone. Shallow, it needs a constant organic supply.

Number of plants: 3037

Clone 142-230-71-423 Gagliardo mass selection

Ripening period: tendentially late.



DETAILS

Vineyard exuberant for energy, positioned in a microclimate where everything is enhanced and highlighted. It is among the first to sprout and among the last to be harvested. It is a soil that must be ventilated and worked with delicacy, the response to green manure of brassicas and legumes is always excellent, practice to be carried out carefully and not throughout the vineyard because it tends to be a little vigorous despite the limestone. The mass selection of our Gagliardo clone was born from this vineyard.

TASTING NOTES

Important minerality, pulp of figs, cherries and poppy flowers. Undergrowth and lavender. Deep and persistent palate.

FOOD MATCH

Italian: Tournedos of Beef with black truffle;

USA: BBQ Skewers of Beef, Fig and Red Onion Balsamic;

Asian: Lechon pork belly (Philippines), Grilled Hoisin Beef (China)

SCORES

2018: 97/100 (Winescritic.com), 93/100 (Tom Hyland)

2017: 94/100 (JamesSuckling.com, Winescritic.com), 93/100 (Tom Hyland)

2016: 97/100 (Winescritic.com), 94/100 (JamesSuckling.com, Wine Advocate), GOLD Merano Wine Festival



Barolo Docg

Lazzarito
Vigna Preve
2018

Vintage description

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



Grapes: Nebbiolo - **Harvest:** 9 October 2018 - **Village:** Serralunga d'Alba - **MeGA (Cru):** Lazzarito - **Vigna:** Preve - **Soil:** Limestone and sandstone marl (Arenarie di Lequio) 21% Sand, 56% Limestone, 23% Clay - **Maceration:** 16 days - **FML:** 100% - **Aging:** 30 months in a single 2000 Lt cask - **Bottling:** 8 July 2021

Data

Alcohol: 14,50 % vol – Total acidity: 5,71 g/L – Dry extract: 30,7 g/L

Winemaker notes

Austere tart, grafite and struck match nose explode on the first nose of this renomated South-Ovest exposition vineyard, rounded by a bouquet of poppy seeds and carnation flowers. Figs, cherries and persimmon jam in an infusion of lavender, black musk and bergamot dive you in the sinuous and deep layered expression of Barolo. Linear rich and ripe firm tannins with a balsamic gentian, sweet raisin, gentle dried tobacco and fresh fern. In 2018 we've produced 2.224 bottles.

Tasting notes

Podere Gianni Gagliardo

Barolo Lazzarito DOCG, 2019

Barolo, Italy

Wine Details

Harvest in October. Maceration in steel tanks for about 12-18 days and aging is done in a single 20-hectoliter barrel. Duration of aging in wood is 30 months.

Vineyards/Region

From the Serralunga d'Alba Municipality, the Lazzarito vineyard covers 2 acres. It is 1,300 ft ASL, and has plateau exposures. Soils are loamy with a good amount of limestone. It is shallow and needs a constant organic supply. Ripening period tends to be later than average. The mass selection of our Gagliardo clone was born from this vineyard.

Tasting Note

Important minerality, fig pulp, cherries and poppy flowers. Undergrowth and lavender. Deep and persistent palate.

Food Pairing

Pair with beef tenderloin with black truffle, barbeque beef with fig and red onion balsamic, grilled Hoisin beef.

Varietal

100% Nebbiolo

EAN

8-017048-007146

Pack/Size

3/750ml

ABV

14.5%

Ratings & Awards

97	WinesCritic.com	2019
94	James Suckling	2019
95	Ian d'Agagta	2019
97	WinesCritic.com	2018
94+	Robert Parker	2018
93	James Suckling	2018
93	Tom Hyland	2018
92	Luca Maroni	2018
94	James Suckling	2017
94	WinesCritic.com	2017
93	Tom Hyland	2017
97	WinesCritic.com	2016
94	James Suckling	2016
94	Robert Parker	2016

Winemaker

Stefano Gagliardo

Winery Certifications

Certified Organic
carolinawinebrandsusa.com
gagliardo.it



Cost:
Retail:

