



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA

Piedmont

“Passione di Re” Barolo D.O.C.G.

Canelli, Italy



Wine	: “Passione di Re” Barolo ‘King’s Passion’
Appellation	: La Morra
Grape varietal	: 100% Nebbiolo
Age of vines	: 35 years old
Soil	: Clay-limestone Elveziano
Harvest	: Hand-harvested in October
Yield per plant	: 1,8 kg
Vinification	: Controlled temperature and daily pumping
Aging	: 36 months total; 24 months in Slovenian oak, rest in bottle
Color	: Intense garnet red with black streaks
Nose	: Traditional, intense, fruity and ethereal
Taste	: Rich with well balanced tannin and a dense fruit-forwardness
Alcohol	: 14 %
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml



From the hills of La Morra, Gabriele grows the wine of the kings. On about 1 hectare of land, he fastidiously manicures his vineyard of Nebbiolo in the most forward approach to sustainable farming that he can without losing the fruits of his labor. Hand picked, native yeasts, maceration for about 13 days, aged 24 months in oak barrels, and 12 months in bottle. Subdued aromas of mature berries, leather and hint of toasted oak lead an expressive palate: dried black cherry, ground pepper and a hint of star anise and coffee. Fine-grained tannins with a supple finish, enjoyable even in its youth.

Gabriele Scaglione Via Massimo d’Azeglio 8 14053 Canelli, Italy info@gabrielescaglione.it
gabrielescaglione.it

