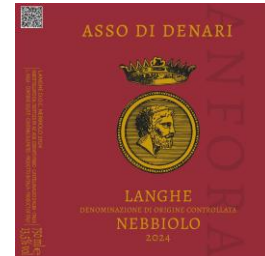

Asso di Denari Barbera Langhe Nebbiolo

Winery: Asso di Denari
Category: Wine – Still – Red
Grape Variety: Nebbiolo, Lampia clone
Region: Roero / Piemonte/ Italy
Vineyard: in village of Castellinaldo in southern part of Roero
Winery established: 2020
Feature: Sustainable



Product Information

Soil: the soil is predominantly sandy, with fossils and a small percentage of limestone. This loose, very soft soil, of marine origin, aids water penetration and produces very elegant and drinkable wines.

Elevation: 350 meters (1,148 feet)

Age of vines: 25 years

Exposure: south-east

Vinification: Manual harvest, 30% whole cluster, fermentation in steel with longer maceration. Aged in amphora, highlighting the winery's desire to explore alternative ageing methods for the Nebbiolo grape.

Tasting Note: A wine to drink! This Nebbiolo is intended to be a young wine for young drinkers, but also an interesting experiment in exploring the purity of Nebbiolo. The nose is open and direct, rich in fresh fruit, cherries, and peaches, with notes of menthol on the finish.

The palate is pleasant and elegant, combined with an energetic freshness. The tannins, thanks to the short vinification and the time spent in amphora, are extremely delicate and entirely natural (there are no oak tannins), making the wine suitable for any use, from everyday drinking to sharing, in the summer even chilled. A Nebbiolo like only Roero can offer.

Production: 2,500 bottles

Producer Information

After 19 harvests in some of the most famous estates in the Barolo area as both a winemaker and storyteller, Daniele Gaia has stepped out for his solo debut with Asso di Denari.

Daniele was born and raised in Castellinaldo d'Alba, which has the highest percentage of land planted with vines in Roero. All of his vineyards and his cellar are located here, in the real heart of Roero.

Attempting to best express the unique characteristics of the territory of Roero, Daniele blends the inspiration of his hometown, a lifelong passion for winemaking and the deep desire to create something beautiful, resulting in a gorgeous wine reflective of his unique perspective.

With exceptional, southeast-facing sandy soil, the Barbera grape—Daniele's favorite and what he chose to feature in his Barbera d'Alba Superiore—shines. Since 2024, Daniele has also been producing a delightful Nebbiolo, that is aged in amphora and meant to be enjoyed young.