

GIOVANNI CORINO

Annunziata, La Morra, Barolo, Piemonte, Italy



ABOUT THE PRODUCER

The Giovanni Corino winery masterfully crafts exquisite, velvety wines sourced from prime locations within La Morra's prestigious Annunziata district, where the family proudly possesses two of the region's most exceptional crus. Following the footsteps of many other producers, Celeste Corino relocated with his wife and children to La Morra in 1952 to work as a sharecropper. Continuing in the family tradition, his son Giovanni dedicated himself to viticulture, gradually acquiring the majority of the vineyards that now form the foundation of the estate. In the mid-1980s, Giovanni's son, Giuliano, the current proprietor, joined the family business.

Read more - www.corino.it/



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Sustainable

TOTAL AREA UNDER VINE

9.5 hectares

LOCATION OF VINEYARDS

All vineyards are located in La Morra

SOIL DETAILS

Loam, clay, sand and limestone

GRAPES

Barbera, Nebbiolo



IN THE CELLAR

WINEMAKER

Giuliano & Andrea Corino

YEAST UTILIZED

Wild yeasts for all wines

FILTRATION STABILIZATION

No filtration, cold stabilization only for wines produced in stainless steel (dolcetto, barbera, nebbiolo)

FERMENTATION & AGING VESSELS

For all wines fermentation usually last 15-20 days, 4-5 are with the skins in horizontal roto-fermentor, and the remainder in vertical steel vats at a temperature of 25-27°C. All aging takes place in French Barriques



ADDITIONAL NOTES

WINEMAKING STYLE

Stylistically, the family consistently pursues the ideal equilibrium between modernity and tradition, imbuing every bottle they craft with the same meticulous care and attention to detail.

WINES PRODUCED

Barbera d'Alba, Barbera d'Alba "Ciabot du Re", Langhe Nebbiolo, Barolo del Comune di La Morra, Barolo Giachini, Barolo Arborina, Barolo Bricco Manescotto, Barolo Riserva

TOTAL PRODUCTION

Depending on the vintage, roughly 50,000 bottles are produced each year

