Cantine Garrone Ca di Matte 2022

ICG0032022

— Piemonte, Italy

Ferrous, chewy & moreish... Ancient Prunent (Nebbiolo) at its most brooding.

Production

Named after the Garrone family's ageing cellar based in a toll house from 1568. This is an 80% Prà¼nent (Nebbiolo) and 20% Croatina blend from 'topia' (pergola) trained vineyards spread around the high altitude Ossolane valley. Spontaneously fermented in steel for 10-12 days before ageing for 12 months in large neutral oak barrels. Approx 5000 bottles produced annually.

Tasting note

Ferrous, Balsamic and savoury on the nose, with lots of dried raspberry coming through on top. After it's given some air, elegant rose and violet florals come through above the dense and earthy side that Croatina lends to the medium to full body. It's super complex with intense and vibrant fruit piling in on the mid palate a few seconds after swallowing. Tannins are present but incredibly fine and low on the palate meaning it'll be an easier food match. Showing amazingly after a few hours in this decanter and will certainly reward those who can keep their mitts off it for around 5 years.

Food Match

Something properly umami and salt rich. The gentle tannins won't get in the way as much as those more southern Nebbiolo's, so something like grilled mushrooms on toast with grated Pecorino.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Val d'Ossola

Grape Varieties:
Croatina 15% Nebbiolo 85%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens