

25 AUGUST
2025

NATTY WINE



ALESSANDRO GALLINO PREPPING FOR VENDEMMIA WITH CISTERNA D'ASTI IN THE DISTANCE.

JUST ARRIVED: AZ. AGR. GALLINO'S NEW RELEASES

THE FUTURE OF ROERO IS IN CAREFUL HANDS: GALLINO WAS FORTUNATE TO HAVE THE OPPORTUNITY TO MAKE HIS WINES FROM HIS GRANDFATHERS VINEYARDS; A TRADITION THAT DOESN'T ALWAYS GET PASSED DOWN

AS OFTEN NOWADAYS IN PIEMONTE. THESE DEEPLY-ROOTED VINES THAT HIS GRANDFATHER PLANTED PROVIDE STRUCTURE AND A STRONG FOUNDATION FOR RENDERING COMPLEXITY AND STRUCTURE INTO

HIS WINES, WHILE GALLINO'S PRECISION IN THE CELLAR ALLOW HIM TO LIFT AROMAS AND FRESHNESS WITH LESS OF THE EXTRACTION AND MACERATION THAT ARE TYPICALLY ASSOCIATED WITH THESE GRAPE VARIETIES.

Organic and Biodynamic practices.
Spontaneous Fermentation, Unfiltered, Unfined.
Micro-producer - Young winemaker.

Az. Agr. Gallino Giuseppe farms on their 3 hectares of land in Piemonte's sand dune-terraced Roero wine region. Gallino's vines and cellar are located in the commune of Canale; the birthplace of the revered Arneis white grape variety.

Although 85 year old Giuseppe still works everyday and occupies their hazelnut orchards and production, he passed the ownership of his old vineyards and cantina in 2020 to his grandson Alessandro Gallino after he completed his degree in viticulture and oenology. Alessandro is now 26 years old and still works part-time for a few other nearby cellars since his wine production is still so limited to be self-sustainable.

In their three hectares of land, they focus solely on production of classic regional varieties *Arneis*, *Barbera* and *Nebbiolo*. His fixation on minimal intervention winemaking combined with his oenological precision has led to very contemporary and consistent results that are hard to find (or afford) in Piemonte these days. Gallino's wines are characterized by their aromatic complexity, freshness in the glass, sapidity and readiness to drink. Against all odds, his Barbera d'Alba and Langhe Nebbiolo are enjoyed frequently chilled by-the-glass in Torino enotecas. Their sincerity have made them one of the most sought-after wines in our portfolio.



Roero Arneis DOCG - (2023)

Type	Wine - Still - White
Region	Canale - Roero, Piemonte, Italy
Varieties	<i>Arneis</i>
Notes:	Elderflowers - White Peaches - Freshness - Mineral-Driven - Saline Acidity.

Preserved by exposure to N-N-E which allows the vine to be protected from solar radiation during the hottest hours of the day.



"Mon Plin" Roero Arneis DOCG Riserva - (2022)

Type	Wine - Still - White
Region	Canale - Roero, Piemonte, Italy
Varieties	<i>Arneis</i>
Notes:	Acacia Flowers - Yellow Peaches and Apricots - Fine Tannins - Cocoa in the finish.

Three-day maceration followed by alcoholic and malolactic fermentation, aging on its lees for about 12 months. Plin is a type of agnolotti (typical Piedmontese pasta). "Mumplin;" Piedmontese name of the vineyard from which this wine is produced; Italian name Monpellini.



Barbera d'Alba DOC - (2023)

Type
Region
Varieties
Notes:

Wine - Still - Red
Canale - Roero, Piemonte, Italy
Barbera

Pomegranate, plum and blackberry on the nose - fresh acidity - juniper and mulberry in the finish.

Vineyard about 38 years old, exposure at 98° (East), where the Sun is very intense in the morning and cool in the afternoon. Fresh, aromatic and light; vinified only in steel tanks.



Langhe DOC Nebbiolo - (2022)

Type
Region
Varieties
Notes:

Wine - Still - Red
Canale - Roero, Piemonte, Italy
Nebbiolo

Currants, sour cherries, and roses on the nose and palate - - enveloping tannins. Violet and chocolate on the finish.

Vineyard of about 50 years, East exposure, where the sun is very intense in the morning. This Nebbiolo wants to show its varietal aroma and not woody notes, for this reason it's aged 14 months in used tonneaux and barriques.



Roero Riserva "Ciriagno" DOCG - (2021)

Type
Region
Varieties
Notes:

Wine - Still - Red
Canale - Roero, Piemonte, Italy
Nebbiolo

Cherry and yellow peaches on the nose and on the palate - hints of violet, cocoa, and toasted coffee.

Vineyard planted partly in 1941 in particular in the "Ciriagno" area. Harvest in the last days of October, when it starts to get cold at night and the vine understands that it is time to conclude the vegetative cycle by bringing the seeds and skins to phenolic maturity, maceration for about 20 days, aging for about 20 months in tonneau, only one tonneau because the vineyard is small, and few grapes are produced. The marriage between the old vine and the sandy soil gives elegant tannins, with a very persistent gustatory aroma.