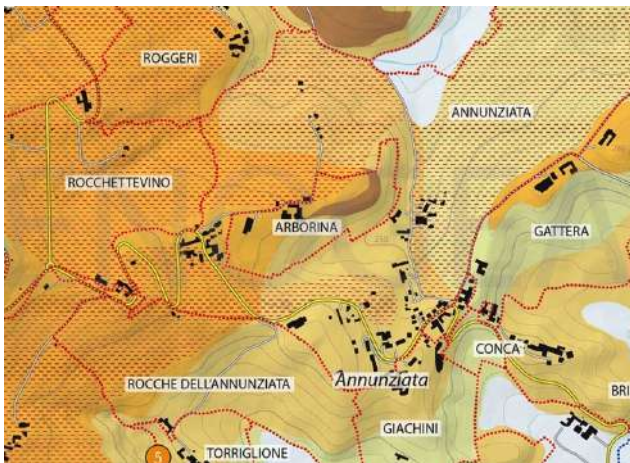


Giovanni Corino

Barbera d'Alba 'Ciabot du Re'

Giovanni Corino creates beautiful, supple wines from some of the best sites in La Morra's Annunziata district where the family owns two of the most outstanding crus in the area. Like many other fellow producers, Celeste Corino moved with wife and children to La Morra to work as a sharecropper in 1952. His son Giovanni continued in the same vein and focused on viticulture, acquiring most of the vineyards that comprise the present-day property. Giovanni's son Giuliano, the present owner, began working on the family estate in the mid 1980s. Giovanni had primarily been selling grapes, but Giuliano was determined to start making and bottling his own wine. As with all the new ideas and techniques brought on during the revolution in Barolo, it has taken Giuliano many vintages to find his sweet spot in best showcasing the peculiarities of Nebbiolo from his precious vineyard sites.

Today, he is helped both in the vineyard and in the cellar by his wife, Stefania, daughter, Veronica, and son, Andrea. The wines they make are wonderful expressions of the prime sites planted just below La Morra, where the estate's nine hectares are cultivated. The two single vineyards, Giachini and Arborina, are on opposite sides of the small hamlet of Annunziata, where the winery is based.



Winery Location: La Morra, Barolo, Piedmont, Italy

Name of Wine: Barbera is the name of the grape and Alba is the region, *the area fit for a king*

Grape(s): 100% Barbera

Designation: Barbera d'Alba DOC

Vineyard Sources: Grapes selected from vineyards in Annunziata

Vineyard Size: 0.4 hectares, 240-250m above sea level

Age of Vines: Oldest vines up to 25 years of age

Soil: Clay, loam and limestone

Skin Maceration Time: 4-5 days

Fermentation & Aging:

4-5 days of maceration in temperature-controlled rotary fermenters at 25-30°C. It is then decanted into stainless steel tanks where it remains for 3 months with aging in French barriques (50% new / 50% 2nd, 3rd, 4th passage) for 18 months. A short period of blending in stainless steel follows before bottling.

Annual Production: 2,200 bottles per year

Additional Technical Information:

Sulfites (ppm) - 72 pp

Filtration agents? None

Stabilization agents? None

Yeast utilized - wild yeasts

Organic/Biodynamic? Sustainable

Giovanni Corino

Barbera d'Alba

Giovanni Corino creates beautiful, supple wines from some of the best sites in La Morra's Annunziata district where the family owns two of the most outstanding crus in the area. Like many other fellow producers, Celeste Corino moved with wife and children to La Morra to work as a sharecropper in 1952. His son Giovanni continued in the same vein and focused on viticulture, acquiring most of the vineyards that comprise the present-day property. Giovanni's son Giuliano, the present owner, began working on the family estate in the mid 1980s. Giovanni had primarily been selling grapes, but Giuliano was determined to start making and bottling his own wine. As with all the new ideas and techniques brought on during the revolution in Barolo, it has taken Giuliano many vintages to find his sweet spot in best showcasing the peculiarities of Nebbiolo from his precious vineyard sites.

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Winery Location: La Morra, Barolo, Piedmont, Italy

Name of Wine: Barbera is the name of the grape and Alba is the region

Grape(s): 100% Barbera

Designation: Barbera d'Alba DOC

Vineyard Sources: Grapes selected from vineyards in Annunziata and La Morra

Vineyard Size: 1.3 hectares, 240-400m above sea level

Age of Vines: Oldest vines up to 20 years of age

Soil: Clay chalk, loam and sand

Skin Maceration Time: 4-5 days

Fermentation & Aging:

4-5 days of maceration in temperature-controlled rotary fermenters at 25-30°C. It is then decanted into stainless steel tanks where it remains until the end of malolactic fermentations. It is then racked off and left to mature for 10 months in steel tanks.

Annual Production: 10,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 61 pp

Filtration agents? None

Stabilization agents? None

Yeast utilized - wild yeasts

Organic/Biodynamic? Sustainable

Giovanni Corino

Arborina Barolo

Giovanni Corino creates beautiful, supple wines from some of the best sites in La Morra's Annunziata district where the family owns two of the most outstanding crus in the area. Like many other fellow producers, Celeste Corino moved with wife and children to La Morra to work as a sharecropper in 1952. His son Giovanni continued in the same vein and focused on viticulture, acquiring most of the vineyards that comprise the present-day property. Giovanni's son Giuliano, the present owner, began working on the family estate in the mid 1980s. Giovanni had primarily been selling grapes, but Giuliano was determined to start making and bottling his own wine. As with all the new ideas and techniques brought on during the revolution in Barolo, it has taken Giuliano many vintages to find his sweet spot in best showcasing the peculiarities of Nebbiolo from his precious vineyard sites.

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Winery Location: La Morra, Barolo, Piedmont, Italy

Name of Wine: Barolo from the Arborina Cru

Grape(s): 100% Nebbiolo

Designation: Barolo DOCG

Vineyard Sources: Grapes selected from the Arborina cru in La Morra

Vineyard Size: 0.3 hectares, 250-270m above sea level

Age of Vines: Oldest vines up to 45 years of age

Soil: 46% loam, 30% sand, 24% clay

Skin Maceration Time: 4-5 days

Fermentation & Aging:

4-5 days of maceration in temperature-controlled rotary fermenters at 25-30°C. It is then decanted into stainless steel tanks where it remains for 3 months with aging in French barriques (30% new / 70% 2nd, 3rd passage) for 24 months. A short period of blending in stainless steel follows before bottling.

Annual Production: 2,200 bottles per year

Additional Technical Information:

Sulfites (ppm) - 96 pp

Filtration agents? None

Stabilization agents? None

Yeast utilized - wild yeasts

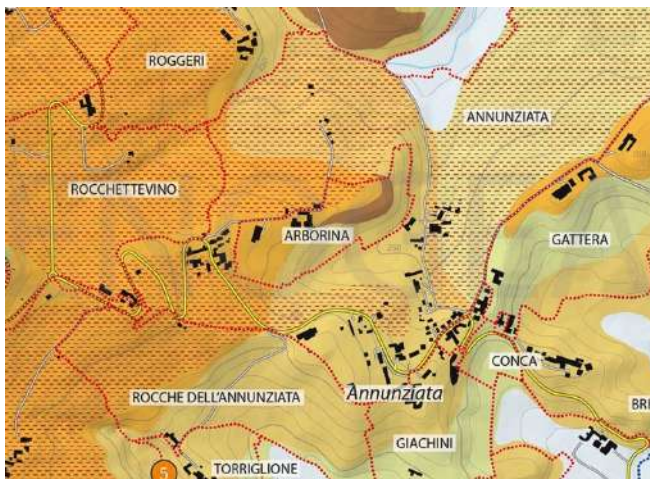
Organic/Biodynamic? Sustainable

Giovanni Corino

Bricco Manescotto Barolo

Giovanni Corino creates beautiful, supple wines from some of the best sites in La Morra's Annunziata district where the family owns two of the most outstanding crus in the area. Like many other fellow producers, Celeste Corino moved with wife and children to La Morra to work as a sharecropper in 1952. His son Giovanni continued in the same vein and focused on viticulture, acquiring most of the vineyards that comprise the present-day property. Giovanni's son Giuliano, the present owner, began working on the family estate in the mid 1980s. Giovanni had primarily been selling grapes, but Giuliano was determined to start making and bottling his own wine. As with all the new ideas and techniques brought on during the revolution in Barolo, it has taken Giuliano many vintages to find his sweet spot in best showcasing the peculiarities of Nebbiolo from his precious vineyard sites.

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Winery Location: La Morra, Barolo, Piedmont, Italy

Name of Wine: Barolo from the Bricco Manescotto Cru

Grape(s): 100% Nebbiolo

Designation: Barolo DOCG

Vineyard Sources: Grapes selected from the Bricco Manescotto cru in La Morra

Vineyard Size: 1.5 hectares, 240-270m above sea level

Age of Vines: Oldest vines up to 45 years of age

Soil: 49% loam, 26% sand, 25% clay

Skin Maceration Time: 4-5 days

Fermentation & Aging:

4-5 days of maceration in temperature-controlled rotary fermenters at 25-30°C. It is then decanted into stainless steel tanks where it remains for 3 months with aging in French barriques (30% new / 70% 2nd, 3rd, 4th passage) for 24 months. A short period of blending in stainless steel follows before bottling.

Annual Production: 4,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 90 pp

Filtration agents? None

Stabilization agents? None

Yeast utilized - wild yeasts

Organic/Biodynamic? Sustainable

Giovanni Corino

Barolo del Comune di La Morra

Giovanni Corino creates beautiful, supple wines from some of the best sites in La Morra's Annunziata district where the family owns two of the most outstanding crus in the area. Like many other fellow producers, Celeste Corino moved with wife and children to La Morra to work as a sharecropper in 1952. His son Giovanni continued in the same vein and focused on viticulture, acquiring most of the vineyards that comprise the present-day property. Giovanni's son Giuliano, the present owner, began working on the family estate in the mid 1980s. Giovanni had primarily been selling grapes, but Giuliano was determined to start making and bottling his own wine. As with all the new ideas and techniques brought on during the revolution in Barolo, it has taken Giuliano many vintages to find his sweet spot in best showcasing the peculiarities of Nebbiolo from his precious vineyard sites.

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Winery Location: La Morra, Barolo, Piedmont, Italy

Name of Wine: Barolo from the commune of La Morra

Grape(s): 100% Nebbiolo

Designation: Barolo DOCG

Vineyard Sources: Grapes selected from the Annunziata & Giachini vineyards in La Morra

Vineyard Size: 1.8 hectares, 230-250m above sea level

Age of Vines: Oldest vines up to 70 years of age

Soil: 50% loam, 26% sand, 24% clay

Skin Maceration Time: 4-5 days

Fermentation & Aging:

4-5 days of maceration in temperature-controlled rotary fermenters at 25-30°C. It is then decanted into stainless steel tanks where it remains for 3 months with aging in French barriques (100% 2nd, 3rd, 4th passage) for 24 months. A short period of blending in stainless steel follows before bottling.

Annual Production: 10,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 97 pp

Filtration agents? None

Stabilization agents? None

Yeast utilized - wild yeasts

Organic/Biodynamic? Sustainable

Giovanni Corino

Giachini Barolo

Giovanni Corino creates beautiful, supple wines from some of the best sites in La Morra's Annunziata district where the family owns two of the most outstanding crus in the area. Like many other fellow producers, Celeste Corino moved with wife and children to La Morra to work as a sharecropper in 1952. His son Giovanni continued in the same vein and focused on viticulture, acquiring most of the vineyards that comprise the present-day property. Giovanni's son Giuliano, the present owner, began working on the family estate in the mid 1980s. Giovanni had primarily been selling grapes, but Giuliano was determined to start making and bottling his own wine. As with all the new ideas and techniques brought on during the revolution in Barolo, it has taken Giuliano many vintages to find his sweet spot in best showcasing the peculiarities of Nebbiolo from his precious vineyard sites.

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Winery Location: La Morra, Barolo, Piedmont, Italy

Name of Wine: Barolo from the Giachini Cru

Grape(s): 100% Nebbiolo

Designation: Barolo DOCG

Vineyard Sources: Grapes selected from the Giachini cru in La Morra

Vineyard Size: 1.2 hectares, 220-250m above sea level

Age of Vines: Oldest vines up to 45 years of age

Soil: 53% loam, 25% clay, 22% sand

Skin Maceration Time: 4-5 days

Fermentation & Aging:

4-5 days of maceration in temperature-controlled rotary fermenters at 25-30°C. It is then decanted into stainless steel tanks where it remains for 3 months with aging in French barriques (30% new / 70% 2nd, 3rd, 4th passage) for 24 months. A short period of blending in stainless steel follows before bottling.

Annual Production: 4,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 85 pp

Filtration agents? None

Stabilization agents? None

Yeast utilized - wild yeasts

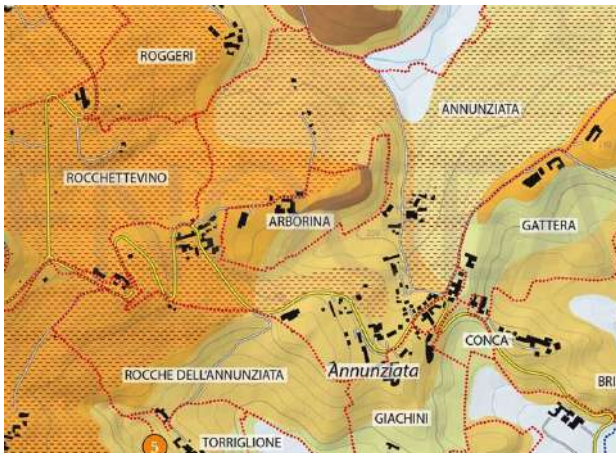
Organic/Biodynamic? Sustainable

Giovanni Corino

Barolo Riserva

Giovanni Corino creates beautiful, supple wines from some of the best sites in La Morra's Annunziata district where the family owns two of the most outstanding crus in the area. Like many other fellow producers, Celeste Corino moved with wife and children to La Morra to work as a sharecropper in 1952. His son Giovanni continued in the same vein and focused on viticulture, acquiring most of the vineyards that comprise the present-day property. Giovanni's son Giuliano, the present owner, began working on the family estate in the mid 1980s. Giovanni had primarily been selling grapes, but Giuliano was determined to start making and bottling his own wine. As with all the new ideas and techniques brought on during the revolution in Barolo, it has taken Giuliano many vintages to find his sweet spot in best showcasing the peculiarities of Nebbiolo from his precious vineyard sites.

Today, he is helped both in the vineyard and in the cellar by his wife, Stefania, daughter, Veronica, and son, Andrea. The wines they make are wonderful expressions of the prime sites planted just below La Morra, where the estate's nine hectares are cultivated. The two single vineyards, Giachini and Arborina, are on opposite sides of the small hamlet of Annunziata, where the winery is based.



Winery Location: La Morra, Barolo, Piedmont, Italy

Name of Wine: Reserve Barolo

Grape(s): 100% Nebbiolo

Designation: Barolo Riserva DOCG

Vineyard Sources: Grapes selected from a blend of the family cru - Giachini 50%, Bricco Manescotto 35% and Arborina 15%

Vineyard Size: 0.3 hectares, 240-250m above sea level

Age of Vines: Oldest vines up to 45 years of age

Soil: 53% loam, 25% clay, 22% sand

Skin Maceration Time: 4-5 days

Fermentation & Aging:

4-5 days of maceration in temperature-controlled rotary fermenters at 25-30°C. It is then decanted into stainless steel tanks where it remains for 3 months with aging in French barriques (50% new / 50% 2nd, 3rd passage) for 24 months. A short period of blending in stainless steel follows before the wine remains in bottle for 30 months.

Annual Production: 1,300 bottles per year

Additional Technical Information:

Sulfites (ppm) - 59 pp

Filtration agents? None

Stabilization agents? None

Yeast utilized - wild yeasts

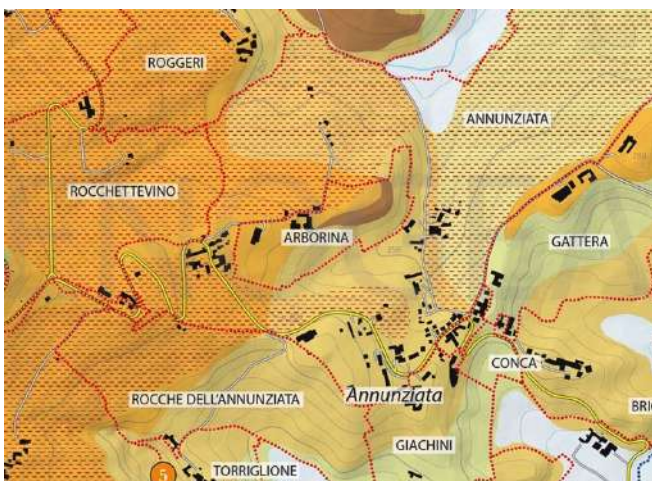
Organic/Biodynamic? Sustainable

Giovanni Corino

Dolcetto d'Alba

Giovanni Corino creates beautiful, supple wines from some of the best sites in La Morra's Annunziata district where the family owns two of the most outstanding crus in the area. Like many other fellow producers, Celeste Corino moved with wife and children to La Morra to work as a sharecropper in 1952. His son Giovanni continued in the same vein and focused on viticulture, acquiring most of the vineyards that comprise the present-day property. Giovanni's son Giuliano, the present owner, began working on the family estate in the mid 1980s. Giovanni had primarily been selling grapes, but Giuliano was determined to start making and bottling his own wine. As with all the new ideas and techniques brought on during the revolution in Barolo, it has taken Giuliano many vintages to find his sweet spot in best showcasing the peculiarities of Nebbiolo from his precious vineyard sites.

Today, he is helped both in the vineyard and in the cellar by his wife, Stefania, daughter, Veronica, and son, Andrea. The wines they make are wonderful expressions of the prime sites planted just below La Morra, where the estate's nine hectares are cultivated. The two single vineyards, Giachini and Arborina, are on opposite sides of the small hamlet of Annunziata, where the winery is based.



Winery Location: La Morra, Barolo, Piedmont, Italy

Name of Wine: Dolcetto is the name of the grape and Alba is the region

Grape(s): 100% Dolcetto

Designation: Dolcetto d'Alba DOC

Vineyard Sources: Grapes selected from the Annunziata vineyard in La Morra

Vineyard Size: 0.5 hectares, 240-250m above sea level

Age of Vines: Oldest vines up to 30 years of age

Soil: Clay, loam and sand

Skin Maceration Time: 4-5 days

Fermentation & Aging:

4-5 days of maceration in temperature-controlled rotary fermenters at 25-30°C. It is then decanted into stainless steel tanks where it remains until the end of malolactic fermentations. It is then racked off and left to mature for 10 months in steel tanks.

Annual Production: 3,500 bottles per year

Additional Technical Information:

Sulfites (ppm) - 71 pp

Filtration agents? None

Stabilization agents? None

Yeast utilized - wild yeasts

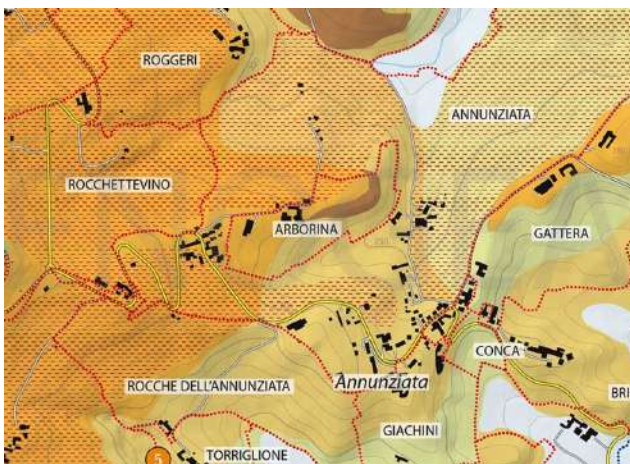
Organic/Biodynamic? Sustainable

Giovanni Corino

Langhe Nebbiolo

Giovanni Corino creates beautiful, supple wines from some of the best sites in La Morra's Annunziata district where the family owns two of the most outstanding crus in the area. Like many other fellow producers, Celeste Corino moved with wife and children to La Morra to work as a sharecropper in 1952. His son Giovanni continued in the same vein and focused on viticulture, acquiring most of the vineyards that comprise the present-day property. Giovanni's son Giuliano, the present owner, began working on the family estate in the mid 1980s. Giovanni had primarily been selling grapes, but Giuliano was determined to start making and bottling his own wine. As with all the new ideas and techniques brought on during the revolution in Barolo, it has taken Giuliano many vintages to find his sweet spot in best showcasing the peculiarities of Nebbiolo from his precious vineyard sites.

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Winery Location: La Morra, Barolo, Piedmont, Italy

Name of Wine: Nebbiolo is the name of the grape and Langhe is the area

Grape(s): 100% Nebbiolo

Designation: Langhe Nebbiolo DOC

Vineyard Sources: Grapes selected from the Annunziata vineyard in La Morra

Vineyard Size: 2 hectares, 240-250m above sea level

Age of Vines: Oldest vines up to 10 years of age

Soil: Clay, limestone, loam and sand

Skin Maceration Time: 3-4 days

Fermentation & Aging:

3-4 days of maceration in temperature-controlled rotary fermenters at 25-30°C. It is then decanted into stainless steel tanks where it remains until the end of malolactic fermentations. It is then racked off and left to mature for 10 months in steel tanks.

Annual Production: 10,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 69 pp

Filtration agents? None

Stabilization agents? None

Yeast utilized - wild yeasts

Organic/Biodynamic? Sustainable