

Marchesi di Barolo

Promotional feature

Notes on 3 historic Barolo Crus

D Decanter Staff
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◇ Promotion

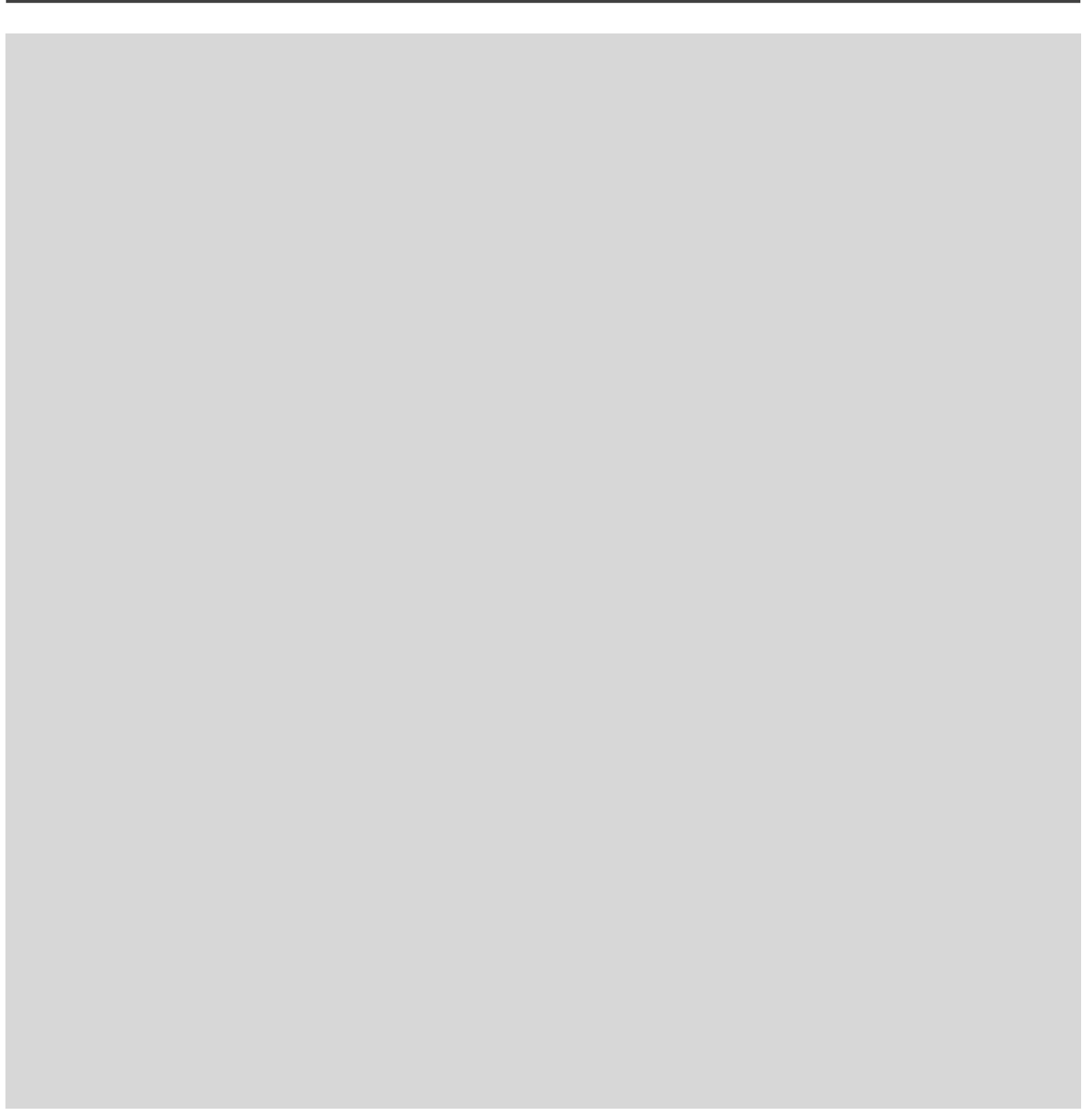
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- 10 days on-skin maceration with racking into cork-lined cement tanks for spontaneous malolactic
 - Two years ageing in wood, part in traditional Slavonian oak barrels and part in 225lt French oak barriques. Every year the proportion between barrels and barriques changes in order to match the right wood to the peculiarities of each vintage and to the characteristics of the different crus.
 - Assemblage and ageing in traditional large oak botti, before decanting and bottle ageing.
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Sandy soil – Barolo Coste di Rose

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Mixed soil – Barolo Cannubi

Marly and calcareous soil – Barolo Sarmassa
