MARCHESI DI BAROLO
Antiche Cantine in Barolo

BAROLO DOCG RISERVA



VARIETY:

NEBBIOLO 100%

ALCOHOLIC CONTENT:

14% VOL

PRODUCTION AREA:

The grapes intended for the production of Barolo Riserva come from the most suitable vineyards located among the various hills of the Denomination; the soils are predominantly calcareous-clayey with variable percentages of chalk and quartz sand. These areas are able to ensure a notable structure and a broad bouquet that last over time.

WINEMAKING:

The grapes are rigorously harvested by hand and a selection of the best bunches is made already in the vineyard. Once it arrives in the cellar, it is destemmed and pressed and then delicately conveyed into the stainless steel tanks. Here the alcoholic fermentation begins at a controlled temperature.
At the same time, maceration on the skins takes place, where all the noble components of the grape - colour, aromas and tannins - are extracted. Maceration lasts approximately 15 days during which the operations of pumping the must over the pomace cap favor this extraction.

AGING:

The first part of the refinement takes place in vitrified concrete tanks, then followed by several rackings, aimed at clarification in preparation for the elevage in wood.
The Barolo Riserva ages for about 2 years partly in 30 hl Slavonian oak barrels, which contribute to making it harmonious and balanced and to increasing the finesse of the bouquet, and partly in French oak barriques to fix the color and increase the aging potential.
It completes its refinement in the bottle for several months and is released only approximately 6 years after the harvest; this gives the wine the balance and power typical of a Barolo Riserva.

ORGANOLEPTIC CHARACTERISTICS:

The color is intense garnet red, gradually permeated by brick-colored reflections over the years. The scent is intense with clear hints of violet, rose, spices, cinnamon, nutmeg, which over time evolve into notes of tobacco, leather and truffle.
On the palate it is elegant, dry, austere and velvety, with abundant and enveloping tannins, well expressed and pleasant.