MARCHESI DI BAROLO
Antiche Cantine in Barolo

BAROLO DOCG SARMASSA 10 YEARS LIMITED EDITION



PRODUCTION AREA:

The Sarmassa vineyard is located on a hill in Barolo exposed to the south-east, where the Tortonian soils are calcareous clayey, very compact and equipped with a fairly high percentage of gravel and stones: all these conditions lead to a limited vegetative vigor resulting in concentration of oenological characteristics in terms of structure.

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 selectively destemmed and delicately pressed. Alcoholic fermentation takes place at a controlled temperature: a range of 24-26°C is maintained to preserve all the aromatic potential characteristic of the specific terroir.
Through repeated delestage and pumping over, we proceed with a maceration of 15-18 days aimed at gradually maximum extraction of the noble polyphenolic part of the skins.

AGING:

After racking, the wine begins a period of clarification and rest in vitrified concrete tanks, before continuing maturation in wood.
The evolution lasts about two years. During the first year the wine matures in small French oak barrels, with the aim of fixing the color and increasing the aging potential; the percentage of new wood is perfectly balanced to maintain the identifying characteristics of this Cru unchanged. The second year the wine ages in large Slavonian oak barrels in which the characteristics of finesse and elegance are enhanced.
The complete expression of the wine is then obtained after a period of at least 6 years of rest in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

The color is an intense garnet red. The scent is rich with a clear floral hint of dog rose and wild violet, red fruits in alcohol and woody spices (cinnamon and cloves). A hint of pine resin and tobacco in the persistent finish. The taste is full and elegant, with an ever-present tannin, but softer and more enveloping.
A unique experience, for which it was worth waiting ten years.

VARIETY:
NEBBIOLO 100%

ALCOHOLIC CONTENT:
14% VOL