



/ November 4, 2019

# Celebrating Marchesi di Barolo's 90th Anniversary



**M** years, to 1807. In that year the Marquis of Barolo Carlo Tancredi Falletti married Juliette Colbert de Maulévrier, a French noblewoman, it was she who saw the great potential of the Barolo wine, made out of the perfect grape for aging potential, Nebbiolo, named after “nebbia”, fog, which is very common in the area.

After her death in 1864, the Abbona family took over the wine business from the Marquise heritage agency, Opera Pia Barolo, and maintain it today. The 5th generation of the Abbona family includes Valentina, Anna, and Ernesto, who currently keep up the winery standards, respecting the terroir and the traditions. But let's take a step back, to the wine, Barolo, often called the wine of the kings and the king of the wines, this is the nickname of Barolo in Italy.

It's, of course, produced only in a restricted area south of Turin, including the villages of Barolo, Serralunga d'Alba, Castiglione Falletto, La Morra, Monforte d'Alba, Verduno and part of some other neighboring villages. In each of the villages, there are MGAs (Menzioni Geografiche Aggiuntive, or Crus), between the most known Brunate, Bussia, Cannubi, Castellero, Monprivato,

(generally in big oak barrels, from 10 to 30 hl), before the release.



To celebrate the Abbona families 90th anniversary of stewardship of the famed Marchesi di Barolo winery, we joined the lovely Anna and Valentina Abbona for an intimate dinner at the TAK Room in Hudson Yards. Upon entering the private room, guests were welcomed with a glass of Gavi Del Comune Di Gavi 2018 and live jazz music performed by Danny Jonokuchi & The Revisionists. Anna and Valentina welcomed each guest personally and later toasted to the evening. They also gave a brief background on Marchesi di Barolo. As the four-course dinner began, each dish and it's Marchesi Di Barolo pairing was introduced.





- Super Chilled Iceberg Salad (Applewood Smoked Bacon, Marinated Tomatoes and Maytag Blue Cheese), paired with:
  - **Barbera d'Alba Peiragal 2016**
  
- Hand-Cut Steak Tartar, paired with:
  - **Barolo Sarmassa 2014**
  - **Barolo del Comune di Barolo 2014**
  
- True Ribeye Steak (Wilted Spinach and Buttermilk Whipped Potatoes Red Wine Shallot Jus), paired with:
  - **Barolo Riserva 2009**

- **Barolo Riserva 1999**
- **Barolo Riserva 1989**
- K+M Dark Chocolate Layer Cake, paired with:
  - **Moscato d'Asti Zagara 2017**

Other highlights from the Marchesi di Barolo wine collection include two of our favorites, Barolo del Comune di Barolo 2010 and the Barolo Riserva 1990. **Barolo del Comune di Barolo 2010** has a wide and complex bouquet, with a clear feel of oriental spices, tobacco, violet, and smoke. On the palate, it's full and elegant, with nice smooth tannins and a long persistent finale. It's perfect with seasoned cheeses and baked meats, like the famous brasato (braised beef) al Barolo. **Barolo Riserva 1990** has a super perfumed nose of evolved red fruit such as cherry, with elegant soft licorice, floral dark notes, fig, a few amaro herbs and hints of walnut. An amazing palate of red fruit, flowers, and smooth spices, with little dark medical herbs and tar. It has thin to mid-body, fresh acidity, smooth dusty tannins. The finish is really long and smooth for a wine that you can drink now but still wait another decade. Who doesn't love a wine that goes a long way?



Following dessert, guests departed with a customized bottle of Barolo del Comune di Barolo 2014, engraved with the 90th-anniversary logo. It was indeed a magical evening.

For more information, please be sure to visit [MarchesidiBarolo.com](http://MarchesidiBarolo.com).









