



MARCHESI DI BAROLO

Antiche Cantine in Barolo

GRAPE VARIETY:

100% Dolcetto

PRODUCTION AREA:

Dolcetto d'Alba expresses its characteristics best when the vineyards are positioned on steep slopes composed mainly of loose limestone soil that is rich in quartz sand and fine silt alternated with compact layers of grey sandstone. Indeed this soil composition gives the vine an extremely modest vigor and enhances the typical characteristics of the Dolcetto d'Alba grapes.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot system on steep hills.

VINIFICATION PROCESS:

The grapes are quickly taken to the cellar so that they arrive in a perfectly integral state. There, the berries are destemmed and softly pressed, then set to ferment in thermo-conditioned tanks. Maceration lasts for 5 days and the product is racked before it is completely dry. Fermentation happens slowly without any contact with the skins, in order to bring out all its intense, fruity properties.

AGEING:

The wine is racked in cement tanks that are lined with fiberglass and isolated by cork where it remains at a post-fermentation temperature of 20° C (68° F) for an extended period. In this way, malolactic fermentation will begin spontaneously and will end as early as November. The best characteristics of the Dolcetto d'Alba Bossèt are revealed in its first years of life. However, since it comes from well-structured soil, if it is preserved properly, its personality will remain unchanged even after a few years.

ORGANOLEPTIC CHARACTERISTICS:

The distinctive composition of the soil and the temperature-controlled fermentation enhance the typical characteristics of the Dolcetto d'Alba variety which, by nature, produces a ruby red wine with purple reflections. The nose is fresh, fragrant and fruity and immediately brings to mind the Morello cherry. The pleasantly harmonious, dry taste is due to its lower acidic content.

FOOD PAIRINGS:

This is a classic wine for the whole meal because it is fresh and well-bodied, and has a harmonious fragrance. It is the ideal companion for delicious appetizers, first courses, soups, and fresh cheeses.

SERVING TEMPERATURE:

16° C (61° F)

ALCOHOL BY VOLUME:

13% Vol

