



MARCHESI di BAROLO
Antiche Cantine in Barolo

VARIETY:

Nebbiolo 100%

PRODUCTION ZONE:

The grapes come exclusively from the best vineyards belonging to the Marchesi of Barolo, vinified separately and blended afterwards.

CULTIVATION OF THE VINEYARD:

The low Guyot trellised system is used on moderately inclined hills which consist of calcareous and clayey soils.

HARVEST TIME:

1st – 7th October 2005

VINIFICATION:

The grapes are handpicked then, after being removed from the stalks, they are soft pressed. Fermentation's temperature is controlled in thermo conditioned vats 32° degrees C. (86° F.). Maceration of 8 days with racking of the product only when all the sugar has been transformed into alcohol.

AGING:

The wine is aged for 2 years in traditional Slavonian oak casks, (of 30, 120, 180 hectoliters). The wine is then aged an additional 3 years in the bottle prior to been released under the name of Riserva. Conserved in a cool, dark cellar, this wine can last 25 - 30 years.

SENSORY CHARACTERISTICS:

Deep ruby red with orange highlights. An intense bouquet with scents of violet, rose and spices (cinnamon, nutmeg). Full tasted, full bodied, with soft tannins, that recalls the olfactory sensations. A pleasant "goudron" and truffle blend perfectly with flower and spices notes.

FOOD MATCHES:

Rich, dry and deep in flavor, Barolo is an excellent accompaniment to red meats, braised and game. It is ideal accompaniment for aged cheeses, not too spicy.

SERVING TEMPERATURE:

18° degrees C. (64-68° F.)

ALCOHOL DEGREES:

14,50 Vol. %.