



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:
100% Nebbiolo

PRODUCTION AREA:

Coste di Rose is a prestigious hill with full eastern exposure located in the municipality of Barolo. It is characterized by a very steep slope - more than 40% - that fosters the perfect maturation of the Nebbiolo clusters, which are extremely demanding in terms of light and heat. Coste di Rose is positioned in the geological area that dates back to the Helvetian age, but curiously, the soil quality is moderately calcareous and rich in quartz sand and fine silt. In fact, during regular agricultural operations shell fossils still surface. These peculiar characteristics lend the Nebbiolo vines intense, refined aromas that bring to mind hints of wild mint. The vineyards are mapped on sheet n. 6 of the municipality of Barolo, lots 181, 184, 186, 187, 216.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot system with a density of 4,000 vines per hectare.

VINIFICATION PROCESS:

The grapes are collected exclusively by hand and quickly taken to the cellar where they are destemmed and softly pressed to extract only the most noble and aromatic parts from the skins and the outer portion of the grape. Fermentation takes place at a controlled temperature in thermo-conditioned tanks. Maceration lasts for 10 days. During this time, the wine is regularly recycled from the bottom to the top of the tank so that the must takes on all the trace elements present in the skins and delicately extracts the color. The first racking is done when the natural sugars of the grapes are totally converted to alcohol. The wine is then racked into cement vats lined with fiberglass and isolated by cork to maintain the post-fermentation temperature of 22° C (72° F) for an extended period. In this way, malolactic fermentation starts spontaneously and is completed after two months.

AGEING:

The wine initially ages for two years, part in Slavonian oak barrels (30 or 36 hectoliters / 792 or 951 U.S. gallons), and the other part in small, slightly toasted, French oak barrels (225 liters / 59 U.S. gallons). The two parts are then blended in the traditional big oak barrels and the wine ends its fining in the bottle before going onto the market. Barolo Coste di Rose matures 4 years after being harvested and reaches its peak condition between 4 and 20 years of age.

ORGANOLEPTIC CHARACTERISTICS:

Barolo Coste di Rose is ruby-red in color tending towards garnet. Its intense nose has distinct traces of roses, liquorice, spices and aromatic herbs, especially wild mint. The taste is full, elegant, and full-bodied. The delicate color of this wine and its structure make it a Barolo that is immediately pleasant, balanced and harmonious.

FOOD PAIRINGS:

This wine is well-matched with typical appetizers from Langhe: raw meat, vegetable flan, eggs with truffles. It is also excellent with Tajarin (traditional Langhe egg pasta), roasts, sheep and goat's milk and mildly seasoned cheeses.

SERVING TEMPERATURE:

18° C (64° F)

ALCOHOL BY VOLUME:

14% Vol

