



**MARCHESI DI BAROLO**  
*Antiche Cantine in Barolo*

**GRAPE VARIETY:**  
100% Cortese

**PRODUCTION AREA:**  
The grapes come from vineyards located on slightly sloping hills characterized by medium-bodied marl where fine soil components, such as silt and sand, prevail over clay. However, the high content of mineral nutrients in the clay gives the wine a remarkable structure.

**VINE TRAINING SYSTEM:**  
The vines are upwards-trained with vertical-trellised Guyot system on gently sloping hills.

**VINIFICATION PROCESS:**  
To preserve and enhance the characteristics of the wine, the entire grape transformation process takes place within the production area. The grapes are collected and quickly taken to the cellar where they are softly pressed to extract only the noblest and most aromatic parts of the skins and the outer area of the berry. The must is fermented in thermo-conditioned steel tanks at a low temperature. Then the wine is racked into steel tanks or cement tanks lined with fiberglass to preserve its typical, fresh fragrance. The prolonged permanence on its own fermentation yeasts makes this wine long-lived and able to evolve even further once uncorked and poured in the glass.

**ORGANOLEPTIC CHARACTERISTICS:**  
The color is a pale straw-yellow with greenish highlights. Its intense nose is refined, fruity and floral bringing to mind golden apples and green almonds. It has a clear overtone of chamomile flowers. The taste is harmonious and decidedly flavorful.

**FOOD PAIRINGS:**  
This is an ideal wine to pair with tasty appetizers, seafood and fish. Thanks to its structure and mineral content, it also matches well with rice, vegetable pies, light first courses and fish dishes and it goes perfectly with soft fresh cheeses.

**SERVING TEMPERATURE:**  
8° C (46° F)

**ALCOHOL BY VOLUME:**  
12.5% Vol

