



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:

100% Nebbiolo

PRODUCTION AREA:

Nebbiolo is a very eclectic grape variety. It extracts many mineral nutrients from the hills made of limestone and clay soil which enrich its structure, while taking on fragrant and fruity aromas from soil rich in limestone and fine quartz sand. By including Michet grapes, which are characterized by small, loosely-packed bunches, the wine's color and extract are enriched. This union creates a complete and harmonious wine whose ample bouquet is perceived immediately.

VINE TRAINING SYSTEM:

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

VINIFICATION PROCESS:

The grapes are collected and quickly taken to the cellar where they are destemmed and softly pressed to extract only the most noble and aromatic notes from the peel and the outer area of the grape. Fermentation takes place at a controlled temperature in thermo-conditioned tanks. Maceration lasts for about 8 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 of the trace elements present in the skins and delicately extracts the color. The first racking is done when the natural sugars of the grape are totally converted into alcohol.

AGEING:

The wine is racked into cement tanks, that are lined with fiberglass and isolated by cork where it is stored at a post-fermentation temperature of 22° C (72° F) for a long period of time. In this way, malolactic fermentation starts spontaneously and ends quickly. The wine is then aged in small oak barrels and it is blended in the traditional large Slavonian oak barrels which help to make it harmonious and balanced, enhancing the elegance of the bouquet. The wine reaches its peak condition between 2 and 8 years of age.

ORGANOLEPTIC CHARACTERISTICS:

The color is ruby-red, tending towards garnet. The bouquet combines fruity hints of raspberry with spicy and ethereal aromas of violet and vanilla. The flavor is balanced and harmonious, with understated, docile tannins and a delicate oaky note.

FOOD PAIRINGS:

Thanks to its structure, the wine is well-matched with tasty appetizers, pasta dishes with rich sauces, roasted or stewed meats. It is also an ideal companion for fresh cold cuts and aged cheeses.

SERVING TEMPERATURE:

18° C (64° F)

ALCOHOL BY VOLUME:

14% Vol

