



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. This union creates a complete, elegant wine whose ample bouquet is fruity and harmonious.

VINE TRAINING SYSTEM:

The vines are upwards-trained with a 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 all the fermentation process. During this time, the wine is regularly recycled from the bottom to the top of the tank so that the must takes on a higher alcohol content day after day, while extracting the tannins and the color gradually and delicately. 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 later it is blended in larger barrels which help to complete its evolution, enhancing the harmony and elegance of the bouquet. The wine reaches its peak condition between 2 and 8 years of age.

ORGANOLEPTIC CHARACTERISTICS:

The color is ruby-red with garnet highlights.

The bouquet has fruity notes reminiscent of wild berries and fragrant hints of violet and wild rose. A light, spicy vanilla note enhances the ample, complex bouquet further.

The taste is intense but perfectly balanced and harmonious, with understated, docile tannins.

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:

13.54% Vol

