



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

**GRAPE VARIETY:**  
100% Grignolino

**PRODUCTION AREA:**  
The grapes come from hills characterized by medium-bodied limestone soil, composed of fine soil components such as silt, very fine clay and quartz sand mixed with sandstone, which give the wine a straightforward bouquet.

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

**VINIFICATION PROCESS:**  
The grapes are collected and quickly taken to the cellar where they are destemmed and softly crushed to extract only the most noble and aromatic notes from the peel and the outer area of the grape. Fermentation takes place in thermo-conditioned tanks at a controlled temperature. Maceration lasts several days then, while the wine is still sweet, it is racked. The wine completes its fermentation without coming into contact with the grape skins, so that the fruity notes are enhanced.

**AGEING:**  
The Piemonte Grignolino wine is at its best when it is young, but, if kept properly, it can have a lifespan of several years.

**ORGANOLEPTIC CHARACTERISTICS:**  
The typical color of this grape variety is ruby-red with hints of orange. The bouquet is fresh, lively, with well-defined notes of white pepper, gentian and delicate spices. The flavor is dry, agreeably acidulous, lively, slightly tannic and it has a characteristic almond aftertaste.

**FOOD PAIRINGS:**  
Thanks to its freshness, this wine pairs well with many dishes like risotto, ravioli, legume soups, and white meat. It is also well-matched with flavorful fish dishes, such as sardines and fried anchovies. It is the traditional companion of salame cotto, a typical Piedmontese cured sausage.

**SERVING TEMPERATURE:**  
16° C (61° F)

**ALCOHOL BY VOLUME:**  
13% Vol

