



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:

100% Nebbiolo

PRODUCTION AREA:

The grapes used in the production of this wine come from vineyards located on nicely sloped hills, that are characterized by soil mainly composed of clay and limestone, interspersed with compact layers of sandstone and covered with quartz sand and fine silt. These elements give the wine a solid structure, many mineral nutrients, a vigorous but balanced personality and a remarkable bouquet.

VINE TRAINING SYSTEM:

The vines are upwards-trained on 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 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 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 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.

AGEING:

The wine is racked in cement tanks, which are 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 rapidly. Initially the wine ages in small oak barrels, then it is blended in the traditional large Slavonian oak barrels, which contribute to making this wine harmonious and balanced and to enhancing the bouquet's elegance. The wine completes its ageing in the bottle for some months before going onto the market. Barolo reaches maturity 4 years after being harvested and the peak condition is between 4 and 20 years.

ORGANOLEPTIC CHARACTERISTICS:

The color is garnet red with ruby reflections. The aroma is intense and persistent with distinct traces of spices, cinnamon, absinthe, tobacco and wild rose. The taste is full and elegant, with soft tannins. The spicy and the woody aromas blend perfectly.

FOOD PAIRINGS:

This vintage matches perfectly with the traditional Langhe egg pasta (Tjarin), ravioli, red meats, stews, boiled and braised meats and game. It pairs well with sheep and goat's milk cheeses and other mildly-seasoned cheeses.

SERVING TEMPERATURE:

18° C (64° F)

ALCOHOL BY VOLUME:

14% Vol

