



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:
100% Cortese

PRODUCTION AREA:
The vineyards are all located in land pertaining to the town of Gavi, which is the most famous wine-growing area of the entire production zone. The hills are mainly composed of calcareous-clay soil, sandy marls and very fine silt which give the wine a mineral-rich structure and allow the bouquet to open up rapidly.

VINE TRAINING SYSTEM:
The vines are upwards-trained with vertical-trellised Guyot system on hills with gentle slopes.

VINIFICATION PROCESS:
To preserve and enhance the characteristics of the wine, the entire grape transformation process takes place in Gavi. The grapes are collected and quickly taken to the cellar where they are softly pressed. The resulting must is fermented in thermo-conditioned steel tanks at a low temperature. Then the wine is stored in steel tanks or cement tanks lined with fiberglass to preserve its typical, fresh fragrance. Sitting in contact with the lees for a long period of time makes this wine long-lived and capable of evolving even further when it is 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 elegant, harmonious and persistent, and at the same time flavorful, with balanced mineral notes.

FOOD PAIRINGS:
This is an ideal wine to enjoy with seafood, shellfish and any fish-based dish. It pairs well with vegetable risotto, tasty salads, fresh and mildly-seasoned cheeses.

SERVING TEMPERATURE:
8° C (46° F)

ALCOHOL BY VOLUME:
12.5% Vol

