



MARCHESI DI BAROLO
Antiche Cantine in Barolo

VARIETY:

Nebbiolo 100%

PRODUCTION ZONE:

The grapes that contribute to the production at this particular cuvée of Barolo, come exclusively from owned vineyards called "Historical Crus". They are located in the municipality of Barolo on hills with good slope formed by calcareous clay interspersed with compact layers of gray sandstone and covered with quartz sand and fine silt. The Nebbiolo grape is the eclectic vine by definition: from compact soils of clay and limestone it is extracted abundance of minerals and trace elements that enrich the texture, from the sand melted soil and silt it picks fragrant and spicy scents. The desire is to get the assembly that implements the harmonious synthesis of the characteristics of the vintage, in relation to climatic trends and the basic characteristics expressed by the Nebbiolo based on the microclimate and the soil quality of the individual vineyards.

CULTIVATION OF THE VINEYARD:

Low Guyot on hills with good slope, sometimes quite steep.

VINIFICATION:

The grapes, freshly picked, arrive in the cellar, are integrated and are rapidly pressed and gently destalked to extract from the peel and the outer area of the grape only the most noble and aromatic fractions. Fermentation, at a controlled temperature, takes place in thermo-conditioned tanks. Maceration of the skins lasts 8 days, during which the fermenting juice is regularly recycled from the bottom to the top of the tank in order to integrate the tannins softly and extract the color slowly. This procedure is finished throughout all the sugar is converted into alcohol.

MATURATION:

The wine is poured in cement vats, specially made with a cork insulation, the wine remains for a long post-fermentation temperature of about 22° (72° F.). In this way, the malolactic fermentation starts and ends spontaneously in a short time. First, the wine is made aged in small oak casks, then it is assembled in the larger traditional Slavonian oak barrels that make it harmonious and balanced, increasing the fineness of the bouquet. Before being put on the market it completes its aging in the bottle for a few months. The municipality of Barolo reaches maturity after 6 years from the harvest and the plateau of maturity exceeds 30 years.

SENSORY CHARACTERISTICS:

The color is garnet red with ruby hues. The aroma is intense and persistent with clean scents of spices, cinnamon, absinthe, tobacco and rose bush. The taste is full and elegant and with soft tannins. The spicy and the boisè blend perfectly.

FOOD MATCHES:

It goes perfectly with the traditional egg pasta from Langhe area, Tajarin (Piedmont spaghetti), the ravioli stuffed with meat, the dishes based on red meats, stews, braised meats and game. It is also great with cheeses of sheep's milk and goat's milk.

SERVING TEMPERATURE:

18° degrees C. (64° F.)

ALCOHOL DEGREES:

14,50 Vol. %.

