



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:

100% Nebbiolo

PRODUCTION AREA:

The grapes that contribute to the production of this particular Barolo cuvée come exclusively from the estate's "Historical Crus" vineyards. They are located in the municipality of Barolo on sloping hills made up of calcareous clay interspersed with compact layers of grey sandstone and covered with quartz sand and fine silt. Nebbiolo is the quintessential eclectic grape that extracts many mineral nutrients from the compact clay and limestone soil, enriching its structure. At the same time it takes on the fragrant and spicy aromas from the loose sand and silt soil. The goal is to obtain the best cuvée possible by harmoniously synthesizing the vintage's many characteristics, taking into account the climatic trends and Nebbiolo's overriding personality, which are based on the microclimate and the quality of the soil of each single vineyard.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot system on very 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 into cement vats that 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 big Slavonian oak barrels, making it harmonious and well-balanced, and enhancing the elegance of the bouquet. Before going onto the market, the wine completes its fining in the bottle for a few months. The Barolo del Comune di Barolo reaches maturity 3 years after being harvested and the peak condition is when it is 30 years old.

ORGANOLEPTIC CHARACTERISTICS:

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

FOOD PAIRINGS:

This wine is well matched with traditional Langhe egg pasta, Tajarin, ravioli, red meat dishes, stews, braised meats and game. It is also the ideal companion for sheep and goat's milk and mildly-aged cheeses.

SERVING TEMPERATURE:

18° C (64° F)

ALCOHOL BY VOLUME:

14% Vol

BOTTLE: Magnum 1500 ml

