



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:

100% Nebbiolo

PRODUCTION AREA:

Sarmassa is located on a south-eastern facing slope. Despite the fact that the surrounding area originated in the Tortonian era, from a geological perspective, significant soil erosion due to the steep slope of the hill, caused the soil to take on the typical characteristics of the Helvetian period. Therefore, it is composed mainly of clay and limestone and has a very substantial percentage of stones. The significant quantity of stones, combined with clay, limits the growth of the Nebbiolo grape and prepares the vines to react quickly to climatic variations, enabling clusters to ripen perfectly. The vineyards are mapped on sheet number 9 of the municipality of Barolo, particles 104, 149, 157, 303.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot system with a density of 4,000 vines per hectare.

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 10 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. 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, ending after two months.

AGEING:

The wine ages for two years: a part in Slavonian oak barrels of 30 or 35 hectoliters (792-924 U.S. gallons) and the other part in small French medium-toasted oak barrels (225 liters / 59 U.S. gallons). The two parts are then blended in traditional big oak barrels and the wine completes its fining in the bottle before going onto the market. Barolo Sarmassa reaches maturity after 8 years from harvest and its peak condition is between 8 and 30 years of age, making this wine structured, colorful, tannic and long-lasting.

ORGANOLEPTIC CHARACTERISTICS:

Barolo Sarmassa is characterized by its deep garnet red color. Its nose is intense and has distinct traces of wild rose, vanilla, licorice and spices, as well as delicate pine resin and tobacco aromas. The taste is full and elegant, full-bodied with evident tannins. The pleasant spicy and woody properties blend perfectly.

FOOD PAIRINGS:

Barolo Sarmassa is well-matched with traditional Langhe egg pasta, tajarin and meat-stuffed ravioli, as well as with roasts, stews, braised meats and game. It is also the ideal companion for goat's milk and mildly-aged cheeses.

SERVING TEMPERATURE:

18° C (64° F)

ALCOHOL BY VOLUME:

14.5% Vol

