

MARCHESI DI BAROLO BAROLO COSTE DI ROSE DOCG 2016



WINE INTRODUCTION

Coste di Rose is a prestigious hill facing east in the municipality of Barolo, right in front of the Bussia di Monforte. The considerable slope - over 40% - favours the perfect ripening of the Nebbiolo grapes, which are particularly demanding in terms of light and heat. It is located in the geological area of the Serravallian period, but, curiously, the quality of the soil is medium in limestone and is particularly rich in quartz sand and very fine silt, so much so that in normal cultivation operations fossil shells emerge. These peculiar characteristics give Nebbiolo intense and fine aromas, reminiscent of wild mint.

WINEMAKING NOTES

The grapes are collected exclusively by hand 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 colour. The first racking is done when the natural sugars of the grapes are totally converted to alcohol. The wine is then racked into cement vats 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 after two months. Barolo Coste di Rose 2016 was aged for ten months in small French oak barrels (225 liters / 59 U.S. gallons) and, for further twelve months, a part in traditional Slavonian oak barrels (30 or 36 hectoliters / 792 or 951 U.S. gallons), and a part in French oak barrels (500 liters / 132 U.S. gallons). The wine ends its fining in the bottle before going onto the market. Barolo Coste di Rose matures 4 years after being harvested and reaches its peak condition between 4 and 20 years of age.

APPEARANCE, AROMA AND TASTING NOTE

Barolo Coste di Rose is ruby-red in colour tending towards garnet. Its intense nose has distinct traces of roses, liquorice, spices and aromatic herbs, especially wild mint. The palate is full, elegant, and full-bodied. The delicate colour of this wine and its structure make it a Barolo that is immediately pleasant, balanced and harmonious. This wine is well-matched with typical appetisers from Langhe: raw meat, vegetable flan, eggs with truffles. It is also excellent with Tajarin (traditional Langhe egg pasta), roasts, sheep and goat's milk and mildly seasoned cheeses.

WINE INFORMATION

Country:	Italy
Region:	Piedmont
Wine Type:	Red
Producer:	Marchesi di Barolo
Wine Name:	Barolo Coste di Rose DOCG
Vintage:	2016
Principle Grape (%):	Nebbiolo (100)
Closure:	Cork
Winemaker Name:	Flavio Fenocchio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	14.50%
Acid (g/L):	5.40
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Bibenda:	4 Grappoli
DoctorWine:	94 points
James Suckling:	93 points
Veronelli:	93 points
Falstaff:	92 points
Wine Enthusiast:	92 points
Robert Parker:	91 points