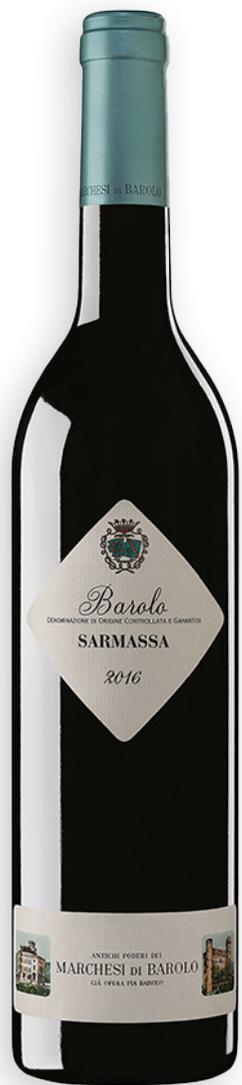


# MARCHESI DI BAROLO BAROLO SARMASSA DOCG 2016



## WINE INTRODUCTION

Sarmassa faces south-east, on a gently sloping hillside. Here, although the surrounding area is geologically from the Tortonian period, the soil has typical characteristics of the soils of the Serravallian period: mainly calcareous and clay-based and very compact with noticeable stones present. This high presence of stones, associated with clay, limits the vegetation of the Nebbiolo vine and predisposes the vines to be promptly affected by climatic variations, favoring the perfect ripening of the bunches.

## 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 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. Barolo Sarmassa 2016 has been aged for about 10 months in 225 liters of medium toasted French oak and, for another 12 months, in Slavonia oak barrels and small- medium French oak barrels. 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, colourful, tannic and long-lasting.

## APPEARANCE, AROMA AND TASTING NOTE

Barolo Sarmassa is characterised by its deep garnet red colour. 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 notes blend perfectly. Barolo Sarmassa pairs well 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 mild cheeses.

## WINE INFORMATION

Country:	Italy
Region:	Piedmont
Wine Type:	Red
Producer:	Marchesi di Barolo
Wine Name:	Barolo Sarmassa 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):	5.65
Bottle Size:	75cl
Case/Pack Size:	6x75cl

## WINE AWARDS

Bibenda:	4 Grappoli
Vinibuoni d'Italia:	4 stelle
Veronelli:	3 Stelle Oro 94 points
AIS - Guida Vitae:	Quattro Viti
Civilta' Del Bere - WOW:	Gold Medal
WineHunter:	The WineHunter Award GOLD
James Suckling:	96 points
Italian Wine Report:	96 points
Wines Critic:	95 points
Gardini Notes:	93 points
Wine Enthusiast:	93 points
Robert Parker:	92 points
Falstaff:	92 points

