

MARCHESI DI BAROLO BAROLO TRADIZIONE DOCG 2017



WINE INTRODUCTION

The grapes destined for the production of this wine come from vineyards located on hills, characterised by clay/limestone soils interspersed with compact layers of sandstone, quartz sands and very fine silt. This provides the wine with a broad, rich structure, a balanced and expressive character.

WINEWINEMAKING 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 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 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 and is completed rapidly. Initially the wine ages in small oak barrels, then it is blended in the traditional large Slavonian oak barrels, which contribute to making this wine harmonious and balanced and to enhancing the bouquet's elegance. The wine completes its ageing in the bottle for some months before going onto the market. Barolo reaches maturity 4 years after being harvested and the peak condition is between 4 and 20 years.

APPEARANCE, AROMA AND TASTING NOTE

The colour is garnet red with ruby reflections. Aromas are pronounced and persistent with distinct traces of spices, cinnamon, absinthe, tobacco and wild rose. The taste is full and elegant, with soft tannins. The spicy and the woody aromas blend perfectly. This vintage matches perfectly with the traditional Langhe egg pasta (Tajarin), ravioli, red meats, stews, boiled and braised meats and game. It pairs well with sheep and goat's milk cheeses and other mildly-seasoned cheeses.

WINE INFORMATION

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| Country: | Italy |
| Region: | Piedmont |
| Wine Type: | Red |
| Producer: | Marchesi di Barolo |
| Wine Name: | Barolo Tradizione DOCG |
| Vintage: | 2017 |
| Principle Grape (%): | Nebbiolo (100) |
| Closure: | Cork |
| Winemaker Name: | Flavio Fenocchio |
| Vegetarian Wine: | Yes |
| Vegan Wine: | Yes |
| ABV (%): | 14.00% |
| Acid (g/L): | 5.25 |
| Bottle Size: | 75cl |
| Case/Pack Size: | 6x75cl |

WINE AWARDS

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|-----------------------------|--------------------------|
| Wine Enthusiast: | 94 points |
| Gardini Notes: | 93+ points |
| Decanter World Wine Awards: | 92 points / Silver Medal |
| Luca Maroni: | 92 points |
| Falstaff: | 91 points |
| Wines Critic: | 91 points |

