

# MARCHESI DI BAROLO BAROLO DEL COMUNE DI BAROLO DOCG 2016



## WINE INTRODUCTION

The grapes that contribute to the production of this particular cuvée of Barolo come exclusively from vineyards owned by “Crus Storici” located in the Municipality of Barolo on gently sloping hills, formed by clayey limestone soils interspersed with compact layers of gray sandstone and covered with sands quartz and very fine silt. Nebbiolo is the eclectic vine par excellence: from the compact clay and limestone soils extract an abundance of mineral salts and trace elements that enrich the structure, from the loose soils of sands and silt it picks up fragrant and spicy aromas. The desire is to obtain the assembly that achieves the harmonious synthesis of the characteristics of the vintage, in relation to the climatic trend and the main characteristics expressed by Nebbiolo based on the microclimate and the quality of the soils of the individual vineyards.

## 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 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. This wine has been aged for 23 months in small oak in the traditional medium-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.

## APPEARANCE, AROMA AND TASTING NOTE

The colour is garnet red with ruby reflections. Aromas are pronounced and persistent with distinct traces of spices, cinnamon, absinth, tobacco and wild rose. The palate is full and elegant, with soft tannins. The spicy note and the hints of wood blend perfectly. 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.

## WINE INFORMATION

Country:	Italy
Region:	Piedmont
Wine Type:	Red
Producer:	Marchesi di Barolo
Wine Name:	Barolo del Comune di Barolo 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):	5.90
Bottle Size:	75cl
Case/Pack Size:	6x75cl

## WINE AWARDS

Bibenda:	4 Grappoli
Vinibuoni d'Italia:	3 stelle
WineHunter:	The WineHunter Gold Award & Top 100
Gardini Notes:	93 points
James Suckling:	92 points
Robert Parker:	91 points
Decanter:	91 points
Veronelli:	91 points
Vinous:	91 points
Wine Enthusiast:	91 points
Italian Wine Report:	90 points