

MARCHESI DI BAROLO NEBBIOLO D'ALBA MICHET DOC 2019



WINE INTRODUCTION

Nebbiolo is a very eclectic grape. From the clay/limestone hills that it grows on it extracts an abundance of trace elements that enrich the structure of the wine, and from soils rich in quartz sands and silt it picks up fragrant and fruity aromas. The presence of grapes of the Michet variety, characterised by small and sparse bunches, enriches the wine with colour and extract. This union creates a wine of completeness and harmony with a broad expression of aromas and flavours.

WINEMAKING NOTES

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 notes from the peel and the outer area of the grape. Fermentation takes place at a controlled temperature in thermo-conditioned tanks. Maceration lasts for about 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 of the trace elements present in the skins and delicately extracts the colour. The first racking is done when the natural sugars of the grape are totally converted into alcohol. The wine is racked into cement tanks, that are lined with fiberglass and isolated by cork where it is stored at a post-fermentation temperature of 22° C (72° F) for a long period of time. In this way, malolactic fermentation starts spontaneously and ends quickly. The wine is then aged in small oak barrels and it is blended in the traditional large Slavonian oak barrels which help to make it harmonious and balanced, enhancing the elegance of the bouquet. The wine reaches its peak condition between 2 and 8 years of age.

APPEARANCE, AROMA AND TASTING NOTE

The colour is ruby-red, tending towards garnet. Aromas combine fruity hints of raspberry with spicy and ethereal notes of violet and vanilla. The flavour is balanced and harmonious, with understated, docile tannins and a delicate oaky note. Thanks to its structure, the wine is well-matched with tasty appetisers, pasta dishes with rich sauces, roasted or stewed meats. It is also an ideal companion for fresh cold cuts and aged cheeses.

WINE INFORMATION

Country:	Italy
Region:	Piedmont
Wine Type:	Red
Producer:	Marchesi di Barolo
Wine Name:	Nebbiolo d'Alba Michet DOC
Vintage:	2019
Principle Grape (%):	Nebbiolo (100)
Closure:	Nomacorc
Winemaker Name:	Flavio Fenocchio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.00%
Acid (g/L):	5.50
Bottle Size:	75cl
Case/Pack Size:	6x75cl