



Giacomo Fenocchio Barolo Villero

Appellation: Barolo DOCG, Villero Cru

Type: Red, dry

Varietal: 100% Nebbiolo, varieties Michet, Lampia and Rosè

The Villero Cru is in Castiglione Falletto where the two main sub-soil types of Barolo (Helvetian and Tortonian) cross. This cru delivers a richer, bigger Barolo than the other Crus of Montforte d'Alba. This would qualify as the most 'spicy' of the Barolo Crus with a richness rivaling Bussia overlaying lighter tannins than that cru.

Tasting Notes

Color: Intense garnet with ruby highlights.

Bouquet: Rich complex complex and rich with fruit, floral scents, spices, underbrush and plums.

Taste: The Villero Cru is known for buoyant aromatics and a dry palate with a lasting impression of warm and elegant sweet tannins and a long and lingering finish.

Alcohol: Approx. 14-14,5% vol.

Total Acidity: Approx. 5.2-5.6 g/L.

Serving temperature: 17-18° C (62-64° F)

Food Pairing

Barolo Villero, with its structure and body characteristics, pairs well with dishes of meat, game and aged cheeses, typical dishes of the local cuisine, as well as with many rich international dishes.

Vineyard Notes

Production Area: The historic "Villero" Cru in the village of Castiglione Falletto.

Vineyard area: 1 Hectare.

Exposure: Southwest.

Altitude: 300 meters a.s.l.

Soil: Elveziano with clayey and calcareous sediments, rich in iron.

Average age of vines: 65 years.

Yield per hectare: 55 quintals.

Winemaking Notes

Harvest: First 15 days of October.

Vinification: Traditional method of long maceration: natural fermentation without added yeasts until 40 days in stainless steel tanks.

Aging: 6 months in stainless steel tanks, 30 months in large capacity Slavonian oak casks (35-50 hl) and a successive maturation in the bottle.

Production: 5,000 bottles a year.



Giacomo Fenocchio has been producing, and aging great wines from grapes from their own vineyards in the heart of Barolo for over five generations. The brothers Fenocchio personally take care of their vineyards with a focus on ecological balance and with great respect for the environment.

Their flagship Barolo wines exemplify the care and craftsmanship that go in to all of the Fenocchio wines. They are created through a very long maceration, no less than ten days, without the use of rotary fermentors. They do not use shortcuts: fermentation is completely natural, the work is done in full by the indigenous microflora, without added yeast. The temperature is kept constant only through daily pump-over. They believe a great Barolo – or any wine – is achieved without force, without acceleration, following its own time and its own rules. Further, the passage of time bestows a well made wine with a more complex and intriguing aroma and a more rewarding palate.