



VINITY
WINE COMPANY

Giacomo Fenocchio Barbera d'Alba Superiore

Appellation: Barbera d'Alba Superiore DOC

Type: Red, dry

Varietal: 100% Barbera

Tasting Notes

Color: Deep and dark red.

Bouquet: Rather intense with scents typical of Barbera, blackberry and plum with some red fruit notes.

Taste: Full bodied and dry flavor with a distinct and pleasing acidity. Inviting blackberry, blueberry, and plum. Warm spice notes of nutmeg, cloves, and vanilla.

Alcohol: Approx. 13-14% Vol.

Total Acidity: Approx. 5.8-6.3 g/L.

Serving Suggestion: Serve at 17° C (62° F).

Food Pairing

Roasted meats, meat-based ragù, Piemontese tagliatelle pasta dishes and cheeses.

Vineyard Notes

Production Area: Monforte d'Alba.

Vineyard area: 2.5 hectares.

Exposure: West.

Altitude: 300 meters a.s.l.

Soil: Elveziano with clayey sediments blue marl and tuff.

Average age of vines: 30 years.

Winemaking Notes

Harvest: Mid October

Vinification: Traditional method of fermentation of the grapes in contact with the skins, without added yeasts, for around 10 days in stainless steel tanks.

Aging: Six months in stainless steel tanks - six months in large Slavonian oak casks, successive maturation in the bottle.



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.