



Giacomo Fenocchio Barolo

Appellation: Barolo DOCG

Type: Dry, red

Varietal: 100% Nebbiolo (Michet and Lampia)

100% Nebbiolo from a small parcel in Monforte d'Alba, just outside of the Bussia Cru.

Tasting Notes

Color: Deep rubine red with lively, bright highlights softened by slight traces of purple.

Bouquet: Intense, ethereal, cherry with notes of dried roses, licorice, tar, and warm spices.

Taste: The nose is completely confirmed on the palate with a beautiful, silky texture, and well balance acid and tannin.

Alcohol: 14-14.5%.

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

Serving Temperature: 17-18° C (62-65° F)

Pairing

Recommended with meat, game, stuffed pasta dishes, and mature cheeses typical of the *Piemontese* kitchen. It also goes very well with all rich dishes of international cuisine.

Vineyard Notes

Production Area: Monforte d'Alba.

Vineyard area: 1 hectare.

Exposure: East.

Altitude: 350 meters a.s.l.

Soil: Helvetian, with sand, clay and calcareous marl.

Average age of vines: 20 years.

Yield per hectare: 80 quintals.

Winemaking Notes

Harvest: Beginning of October

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

Aging: 6 months in stainless steel tanks, 30 months in large capacity Slavonian oak casks (25-35 hl) and a successive refinement 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.