



## Giacomo Fenocchio Barolo Castellero

**Appellation:** Barolo DOCG, Castellero cru

**Type:** Red, dry

**Varietal:** 100% Nebbiolo, variety: Michet and Lampia

The Castellero cru has light, sandy soil and yields a Barolo that's a bit more fruit-forward, with gentle tannins. It is a great introduction to Cru Barolo. This is a lovely, elegant and fragrant wine that really shows off the unique *terroir* of its cru. Don't let its gentle side fool you, this will develop and evolve over the years.

### Tasting Notes

**Color:** Intense garnet red.

**Bouquet:** Clean and of good substance on the nose with floral and fruity notes with hints of liquorice and roots.

**Taste:** Bursting with character from its marked tannins. Velvety and harmonious with notes of sweet spice and jam. This wine will develop and evolve for many years.

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

**Total Acidity:** Approx. 5.3-5.8 g/L.

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

### Food Pairing

The Barolo Castellero cru is very good with red meat, game, aged cheese as well as with many rich international dishes.

### Vineyard Notes

**Production zone:** Castellero, in the town of Barolo.

**Vineyard area:** 0.8 Hectare.

**Exposure:** West.

**Altitude:** about 280 Meters a.s.l.

**Soil:** Tortoniano, marl with tuff and a prominent presence of sand, making it always dry.

**Average age of vines:** 30 years.

**Yield per hectare:** 70 quintals.

### Winemaking Notes

**Harvest:** In the first fifteen days of October.

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

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

**Production:** 4,000 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.*