



VINITY  
WINE COMPANY

## Giacomo Fenocchio

### Langhe Nebbiolo

**Appellation:** Langhe Nebbiolo DOC

**Type:** Red, dry

**Varietal:** 100% Nebbiolo

This is exactly the quality you would expect from one of the best producers in Barolo. It doesn't pack the punch, or the length of finish, of its big brother... but, if you would love to have a taste of Barolo – even on a Wednesday night – you have found your jam.

#### Tasting Notes

**Color:** Ruby red with garnet reflections.

**Bouquet:** Intense and fruity bouquet of plum and cherry..

**Taste:** The nose is completely confirmed on the palate which overlays a dry palate with good body, well balanced tannins, with hints of liquorice, rose, and gudron\*.

**Alcohol:** Approx. 13,5-14,5% Vol.

**Total acidity:** Approx. 5.8-6.3 g/L.

**Serving Temperature:** 17° C (62° F)

#### Pairing

It pairs well with all types of food, from appetizers to cheeses with red and white meat. \*Gudron: it is hard to describe in English, but imagine the sweet and herbal notes when someone is tarring a roof from far enough away that it somehow smells good.

#### Vineyard Notes

**Vineyard site:** Monforte d'Alba.

**Vineyard area:** 2 hectares.

**Exposure:** East.

**Altitude:** Hilly zone at around 300 meters a.s.l.

**Soil:** Elveziano with clayey sediments blue marl and tuff.

**Vine Age:** 15 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.

**Production:** 9,000 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.*