



VINITY
WINE COMPANY

Giacomo Fenocchio

Langhe Nebbiolo

Overview

- This is pure Nebbiolo from the Fenocchio family's home turf in the Bussia of Monforte d'Alba, where five generations have farmed since 1864. It's raised exactly the way Claudio Fenocchio makes everything: the traditional way. Native yeasts, ten days on the skins, and patient rest in steel and large Slavonian oak — no shortcuts, no makeup.

Appellation: Langhe Nebbiolo DOC

Type: Dry, red

Varietal: 100% Nebbiolo

Winemaking and 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.

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 and six-months in large Slavonian oak casks, successive maturation in the bottle.

Production: 9,000 bottles a year.

Tasting Notes

Color: Ruby red with garnet reflections.

Bouquet: Intense and fruity bouquet of plum and cherry.

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

Alcohol: 14.5% ABV

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

Serving Temperature: 17° C (62° F)

Food Pairing

Tajarin al ragù, mushroom risotto, or roast pork — anything that loves cherry fruit and a whisper of tar and roses.



Giacomo Fenocchio. Since 1864, at five generations of Fenocchios have farmed the heart of Barolo from their home in the Bussia of Monforte d'Alba — a cru so intertwined with the family that locals say the Fenocchios are the Bussia. When modernism swept Piedmont, Claudio Fenocchio never wavered: native yeasts, long macerations up to 90 days, aging only in large Slavonian casks. From 14 hectares across four great crus — Bussia, Cannubi, Villero, and Castellerio — come Barolos of crystalline terroir clarity, ranked among Italy's finest. Radical traditionalism, sensibly priced, with truth in every glass.