



VINITY
WINE COMPANY

Giacomo Fenocchio Barbera d'Alba Superiore

Overview

- From a 2.5-hectare parcel in Monforte d'Alba — west-facing, 300 meters up, on blue marl and tuff — Claudio Fenocchio farms Barbera with the same conviction his family has brought to these hills since 1864: no added yeast, no shortcuts, fermentation left to indigenous microflora and time. Six months in stainless steel settle the fruit; six more in large Slavonian oak round the edges without masking the grape's drive. The result is deep, purple-fruited, and alive — blackberry and plum up front, a savory current of clove and nutmeg beneath, carried by Barbera's signature bright acidity. Full-bodied, dry, never heavy.

Appellation: Barbera d'Alba Superiore DOC

Type: Red, dry

Varietal: 100% Barbera

Winemaking and 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.

Vine Age: 30 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, with successive maturation in the bottle before release.

Tasting Notes

Color: Deep and dark red.

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

Palate: 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: 13-14%.

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

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

Food Pairing

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



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.