



VINITY
WINE COMPANY

Giacomo Fenocchio Barolo

Overview

- Since 1864, the Fenocchio family has farmed these hills above Monforte d'Alba, in the heart of the Barolo zone. Claudio Fenocchio continues that work today with the same conviction: minimal intervention, long fermentation on the skins, and aging exclusively in large Slavonian oak botti — never barrique. This is Barolo made the old way. Sourced from estate parcels across Monforte d'Alba, Castiglione Falletto, and the commune of Barolo itself, Nebbiolo's signature lift of rose and dried cherry, deepening into tar, leather, and a hint of white truffle. The palate is structured but never hard — fine, cottony tannin carrying real length. 100% Nebbiolo. Aged a minimum of 38 months, including at least 18 in large oak, per DOCG requirement.

Appellation: Barolo DOCG

Type: Red, dry

Varietal: 100% Nebbiolo

Winemaking and Vineyard Notes

Vineyard site: Monforte d'Alba.

Vineyard area: 1 hectare.

Exposure: East. **Altitude:** Hilly zone at around 350 meters a.s.l.

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

Vine Age: 20 years.

Yield: 80 Quintals/Ha.

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

Production: 7,000 bottles a year.

Tasting Notes

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

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

Palate: 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)

Food Pairing

Recommended with meat, game, stuffed pasta dishes, and mature cheeses typical of the Piedmontese kitchen.



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.