

FREDERICK WILDMAN AND SONS, LTD.
IMPORTERS AND WINE MERCHANTS



MARCHESI DI BAROLO RUVEI BARBERA D'ALBA DOC 2015

OVERVIEW

Ruvei translates into "old oak tree".

Terroir: The grapes used in producing this wine come exclusively from vineyards located in heart of the production of Barolo, Barbaresco and Nebbiolo d'Alba. Production code allows to make Barbera d'Alba wine in the assembly with a small percentage (up to 15%) of Nebbiolo d'Alba, in order to increase finesse and elegance. Cantine Marchesi di Barolo makes the most of this opportunity, carefully selecting vineyards positions and paying attention to perfect ripening of the grapes, the final wine is softer with more structure and low acidity. The vines are grown with Guyot (VSP trellised) system on hills with favorable inclines and terrains that are prevalently calcareous and clayey and alternating with layers of whitish marl.

Vinification: Grapes are collected exclusively by hand, quickly brought to the cellar for and soft pressing. The grapes undergo fermentation at a controlled temperature in thermo- conditioned vats. Maceration of the skins lasts for eight days with frequent pump-overs. The wine is aged for approximately 6 months in large Slovenian oak casks.

ADDITIONAL DETAILS

The color is a dark ruby-red with crimson shades. The aroma is fresh and intense with clean scents of wild berries and spices. Clear but perfectly blended the wooden note. The flavor is warm and robust, pleasant, good body and harmonic. This Barbera's sensory attributes make it an outstanding accompaniment for imposing first courses and main-course, meats boiled or roasted.

Technical Details

Appellation: Barbera d'Alba DOC
Winemaker: Flavio Fenocchio
Sustainability: Sustainable Practices
Soil: Calcareous Sand, Clay, Marl
Alcohol: 13.5%

Ttl Acidity: 5.2g/l
Residual Sugar: 2.0g/l
Sizes Available: 750ml
UPC Code: 89744 75987
Varietals: 85% Barbera, 15% Nebbiolo

RECENT NEWS



The Wine Advocate

Author: Monica Lerner

Date: Tuesday, July 18, 2017

Rating: 90

The 2015 Ruvei benefits from a vintage that was well-suited to the Barbera grape. This variety needs a little extra summer heat to iron out its high acidity. Those conditions were beautifully met in 2015. The wine is partially aged in oak, so there are little wood influences. Instead, the bouquet is floral and bright with garden rose and lavender. There is a touch of cherry sweetness on the close that adds subtle roundness and suppleness. Anticipated maturity: 2017-2020.