



FREDERICK WILDMAN AND SONS, LTD. IMPORTERS AND WINE MERCHANTS



MARCHESI DI BAROLO - BAROLO TRADIZIONE DOCG 2014

OVERVIEW

Terroir: The grapes for this Barolo come exclusively from the finest vineyards of the communities of Castiglione Falletto, Barolo and Monforte d'Alba. The vines are grown with Guyot (VSP trellised) system on hills with good inclines. The soils are of medium consistency with a substantial content of quartzose sand giving richness and flavor intensity and freshness to the wine.

Vinification: Grapes are collected exclusively by hand, quickly brought to the cellar for destalking and soft pressing. Fermentation takes place at a controlled temperature of 82-86°F in thermo-conditioned tanks. Maceration of the skins with pump-overs lasts eight days. The wine is then racked into concrete tanks that are lined with fiberglass and insulated with cork to maintain the post-fermentation temperature of 72°F. In these concrete tanks, malolactic fermentation begins spontaneously and is completed rapidly. The wine is blended and aged for 2 years in traditional large Slavonian oak barrels. The wine completes its aging in the bottle for some months before release. The Barolo Tradizione reaches its maturity four years after the harvest and matures further between four and 20 years.

ADDITIONAL DETAILS

Garnet-red in color with ruby shades. An intense perfume with clean scents of spices, vanilla, roasted hazelnuts, licorices, cacao and wild rose. A full, elegant flavor, austere and good-bodied, with recurring olfactory sensations. The hints of spices and of wood blend perfectly.

Thanks to its big structure, this wine pairs exceptionally well with main courses of red meats, braised dishes and game in general. An ideal accompaniment for cheeses.

Technical Details

Appellation: Barolo DOCG
Winemaker: Flavio Fenocchio
Sustainability: Sustainable Practices
Soil: Limestone, Sand
Alcohol: 14%

Ttl Acidity: 5.4g/l
Residual Sugar: 1.8g/l
Sizes Available: 750ml, 375ml
UPC Code: 0 89744-75983 2
Varietals: 100% Nebbiolo

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