



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:

100% Nebbiolo

PRODUCTION AREA:

The grapes come from vineyards made up of soil that is particularly rich in clay and limestone and looks like “White Lands”. This type of compact, waterproof soil forces the vine roots to grow deep in the soil profile to find water. As a result, the vine produces loosely-packed bunches with small berries that give the wine a high content of mineral nutrients and tannins and ensure a long life.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot system on steep, well-exposed hills.

VINIFICATION PROCESS:

The grapes are collected exclusively by hand and quickly taken to the cellar where they are destemmed and softly pressed to extract only the most noble and aromatic parts from the skins and the outer portion of the grape. Fermentation takes place at a controlled temperature in thermo-conditioned tanks. Maceration lasts for 10 days. During this time, the wine is regularly recycled from the bottom to the top of the tank so that the must takes on all the trace elements present in the skins and delicately extracts the color. The first racking is done when the natural sugars of the grapes are totally converted to alcohol.

AGEING:

The wine is racked in cement tanks, which are lined with fiberglass and isolated by cork to maintain the post-fermentation temperature of 22° C (72° F) for an extended period. In this way, malolactic fermentation starts spontaneously and is completed rapidly. In order to enhance its richness and allow the various components to blend perfectly for a fully-expressed, long-lasting wine, Barbaresco Riserva ages two years in the traditional large Slavonian oak barrels, which contribute to making this wine harmonious and balanced and to enhancing the elegance of the bouquet. Barbaresco Riserva completes its fining in the bottle and can go onto the market only after about 4 years from harvest. Its peak condition is after it reaches 20 years of age.

ORGANOLEPTIC CHARACTERISTICS:

The color is deep garnet red, which is gradually permeated with orange reflections over the years. The nose is intense and ethereal, with distinct traces of tobacco, wild rose, spices and even tar. The taste is elegant with abundant, fully-expressed tannins that are also balanced and pleasant.

FOOD PAIRINGS:

Barbaresco Riserva is the ideal companion for pasta dishes with tasty sauces such as ragout and porcini mushroom sauce, roasted or braised meats, lamb and seasoned sheep and goat’s milk cheeses. When aged for a long time, it is a magnificent meditation wine.

SERVING TEMPERATURE:

18° C (64° F)

ALCOHOL BY VOLUME:

14% Vol